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NEWSLETTER
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1 DCS by Fisher & Paykel 2011 Indoor Kitchen Collection



Available now: The revolutionary 2011 kitchen collection unites modern sophistication & culinary performance with the durability of professional design to deliver the ingredients of commercial refinement. Authentic, Performance, Functional, Substantial.

A substantial product that maintains a level of refinement and elegance – DCS Indoor offers bold details that combine to give the product substance & mass and exude functionality & simplicity. Attributes including an enhanced and patented Grease Management System & Commercial Grade Griddle provide professional benefits for the home chef. Ergonomic controls with visual communication and easy to clean surfaces ensure that every detail is catered for.

To learn more about our exciting new collection, [click here](#)

Fisher & Paykel

2 Tomorrows Kitchen, Today Fisher & Paykel OB30 Built In Oven



Stylish machined metal components and conceived with the needs of the cook in mind: true convection cooking ensures even heat distribution throughout the 4 cuft of interior. Additionally, electronic control ensures extremely low variation in cooking temperatures. The OB30 oven features 10 cooking functions including a unique two step Roast function – firstly an intense heat crisps and browns the outside of the roast, then the temperature drops to the desired setting for the remainder of the cooking period to cook the inside of the meat.

Available in both single and double configurations, the OB30 is designed with a European inspired spirit that uplifts the kitchen and strikes the balance between form and function.

[Click here](#) to learn more



3 Introducing the star of the show. You! DCS by Fisher & Paykel Range



DCS ranges enable you to cook world class meals every time. The key is a set of hand-built ranges powerful enough to reach high temperatures quickly, sealing in flavor, and precise enough to maintain the exact temperature needed for as long as required. Add to that a generous set of features, coupled with simple, easy to use controls, and you have ranges that can meet the demands of North America's busiest and most exacting chefs

Control:

Sealed Dual Flow Burners™, unique to DCS appliances, put you in control. The 17,500 BTU burner boils faster, yet you can also gently simmer chocolate on any burner at 140°

Information at a glance:

All control knobs have an illuminated halo system so you can see what's happening at a glance. Two powerful incandescent lights brightly illuminate the inside of the oven.

Space, space and more space:

The large convection oven holds full size baking sheets, while the Dual Fuel models have 12% more usable space thanks to the concealed bake element. A full extension telescopic racking system gives smooth, easy access to the oven.

[Click here](#) to learn more

4 Designers, Builders and Architects



Please click below for installation information:

[Fisher & Paykel OB30 Built In Oven Installation Guide](#)

[DCS by Fisher & Paykel Range Installation Guide](#)

Need the latest production information, installation instructions and digital brochures please visit www.fisherpaykel.com and www.dcsappliances.com

5 Monthly Recipe

America's
TEST KITCHEN



Photo: Carl Tremblay

Pan Roasted Poussin with New Potatoes and Mache

Spring is about renewal which translates to food as young, fresh options. Poussin is a young chicken, less than 28 days old, that yields a tender, sweet meat. Combined with young new potatoes and springtime mache, a mild salad green popular in Europe, and you have a delicious and beautiful plate. Cornish game hen can be substituted for the poussin and baby spinach or other tender baby lettuce works well in place of the mache.



Plus many more recipes! Visit our recipe section today!

Makes 4 servings

2	1 to 1 ½ lb. Poussin
2 Tbsp	butter, softened
1Tbsp	ground black pepper
2-3 tsp	sea salt
½ medium	lemon
2 Tbsp	extra-virgin olive oil
1 lb	tiny new potatoes, scrubbed
4 oz	mache or other tender, baby spring lettuce
1Tbsp	extra-virgin olive oil
1 tsp	red wine vinegar
	Sea salt and ground black pepper to taste

Preheat oven to 400° F.

Rinse the chicken body cavities or chicken breast halves; pat dry with paper towels; set aside. In small bowl combine softened butter, 1 tablespoon black pepper, and 1 to 2 teaspoons sea salt. Rub butter mixture onto chickens or chicken breast halves, and under chicken skin, if possible. Tie legs to tail. Twist wing tips under back. Squeeze lemon over both chickens and set aside.

Heat 1 tablespoon olive oil in a roasting pan over medium-high heat. Add chickens to hot oil in roasting pan. Cook chickens on all sides until golden brown, about 10 minutes. Remove roasting pan from heat. Make sure chickens are on their backs (or bone-side down for chicken breast halves) in roasting pan. In medium bowl, toss potatoes with remaining 1 tablespoon olive oil and remaining 1 teaspoon sea salt. Add potatoes to roasting pan with chickens. Place roasting pan in oven. Roast, uncovered, about 30 minutes or until chickens are no longer pink (165°F).

Meanwhile, toss together the mache, 1 tablespoon extra-virgin olive oil and the red wine vinegar. Season to taste with salt and pepper.

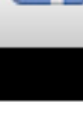
To serve, cut chickens in half and serve with potatoes and salad.

Recipe presented by America's Test Kitchen.

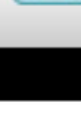
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