

ROTISSERIE BROCHE FLAMBERGE

INSTRUCTIONS FOR USE AND UPKEEP



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LA CORNUE - Instructions for Use and Upkeep GB - Broche Flamberge Centenaire
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September 2009 - Anna Kowalczyk

Dear customer,

Early in the twentieth century, Henri-Paul Pellaprat*, French Grand Master Chef, wrote:

“True values and just principles
never diminish with age”

At the beginning of this new millennium, and for the years to come, the above phrase is, and shall remain, the guiding principle of our company. Authenticity without artifice and innovation in the respect of time-honoured traditions are the guiding forces behind each step in the creation of each of our cookers.

Which is why every cooker we build has a soul.

With every recipe, the versatility and conviviality of your cooker will become more and more apparent, along with the added touch of warmth and atmosphere it lends to your home.

This booklet not only provides instructions for use, but also several rules to follow which will facilitate the maintenance of your “La Cornue”, together with a number of valuable tips from some of today’s top chefs to enhance your own culinary talents.

We thank you for your trust.

Xavier Dupuy
Chairman and Managing Director

* Henri-Paul Pellaprat - Professor of cooking and pastry-making at the Ecole Cordon Bleu. Public training officer, Chevalier of the Agricultural Order of Merit.

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THE FLAMBERGE (ROTISSERIE)

"ON DEVIENT CUISINIER, MAIS ON NAÎT RÔTISSEUR"

"COOKING CAN BE LEARNED, BUT ROTISSERIE COOKING IS AN INNATE SKILL"

This dictum demonstrates all the difficulties and subtleties of cooking on a spit. Certain absolute principles of this type of ancestral cooking mode must be respected in order to achieve outstanding results.

The "La Broche Flamberge" spit is a rotisserie from the "Château" line and the "Centenaire" series.

It consists mainly of a heating source (gas burner) and an electrical motor for the rotisserie. It is delivered with the following accessories: 1 English-style rod, 2 flat rods and 1 sauce tray.

The Flamberge applies the rotisserie principle: the roast moves in front of the heat source, then stops for a brief moment, before continuing to rotate.

Whatever your menu, the rotisserie is always a festive and mouth-watering spectacle, that will have your guests coming back for more. Don't forget to place a dish underneath the spits.

I. IGNITION – BROCHE FLAMBERGE GAS

The "Broche Flamberge" gas spit is equipped with an automatic burner ignition and with a safety valve with thermocouple: if the burner should accidentally go out, the gas supply is automatically shut off after a few seconds.

The thermocouple should not be activated for more than 15 seconds; if, after this time, the burner has not ignited, you should stop trying to ignite, and wait at least one minute before trying to reignite the burner.

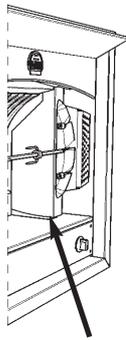
To ignite the spit, proceed as follows:

- Push in the control knob and turn it to the left to the “high flame” position. The burner is automatically ignited.
- Keep the control knob pressed in for between 5 to 10 seconds (on first igniting the spit, the safety thermocouple may take longer to react, without however exceeding 15 seconds). A “tick-tick” noise means that the ignition system is operating normally.
- To turn down the flame (“low flame”), turn the knob to the left as much as possible or put it head downwards.
- To switch off the flame, turn the knob to the vertical position turning it to the right.

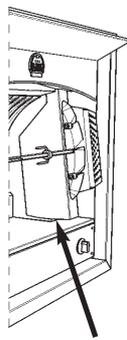
In case the burner flame is accidentally turned off, close the burner control knob and do not turn on the burner for at least one minute.

2. ADJUSTING THE ROD HOLDERS

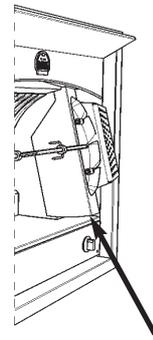
You can change the position of the rods on the heating hearth: simply pull the holders outwards to move them away from the hearth (in general, this position is used to prepare large roasts) and simply push them inwards to move closer to the hearth.



Rod holder position 1



Rod holder position 2

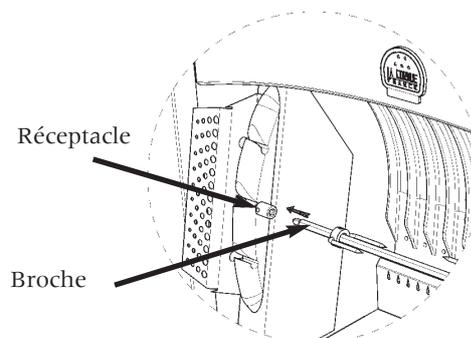


Rod holder position 3

NB: the rod holders get hot when the rotisserie is in operation; therefore, always use dry kitchen gloves or oven gloves.

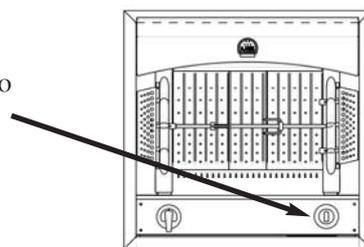
3. POSITIONING THE RODS

For the **horizontal rods (English or flat)**, engage the rod of the square side corresponding to the desired height into the slot, and rest the tip of the rod on the matching support. It is recommended to center the roasts on the rod.



4. OPERATION OF THE RODS

Turn the switch on the right-hand side of the rotisserie to position "1" to start driving the motor.



5. USING THE VARIOUS RODS

All types of meat that can be put on a spit (chicken, turkey, duck, hare, etc.), should be supported by flat rods. Secure the meat with the forks supplied to that end.

For red meat, fish, or roasts that are difficult to balance on the rod, use the English-style rod.



Flat rods



English-style rod

6. COOKING – HINTS FROM THE CORNUE CHEF

White meat, such as poultry, veal, pork, can be placed in the rotisserie without preheating it.

For red meat, such as joints of beef or lamb, **it is recommended to preheat the rotisserie** for about 15 - 20 minutes, before placing the roast. This will ensure that the outside of the meat will be properly cooked

Leave the rotisserie on the "HIGH" position for 10 minutes, then reduce the temperature by placing the knob on the "LOW" position.

To roast a chicken, for example, place it on the spit in the middle disc. Check the distance of your rod holders: a free-range chicken, which takes longer to roast, should be positioned further from the source of heat.

The average roasting time of a chicken is 45 to 60 minutes. The same principle applies to ducks, pigeons and so on.

If you want to roast a pair of ducks or cockerels, use the 2 rods, and put them on the top and bottom disks. Make sure that the blades are correctly screwed, and that the two rods are not rubbing up against each other during rotation.

You can also put two items of poultry on the same flat rod on condition that the necks are in the center of the rod; i.e., the feet facing outwards, to the left and to the right.

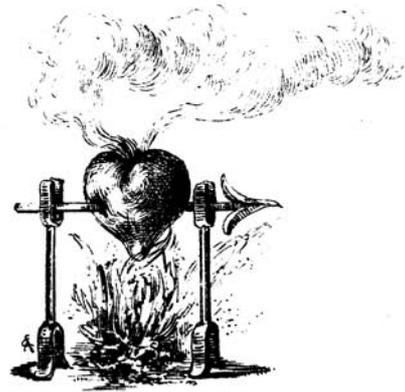
For larger roasts, such as rib of beef, complete fishes or similar, position them between the central claws. Naturally, you can add herbs, slices of lemon, or any other seasoning you wish.

About 20 minutes is enough to prepare a rib of beef or a nicely sized bream.

Increase the heat for the roasting you want (rare, blue, etc.).

If you want to color-mark a piece of meat, or prepare small roasts (fowl, duck breast, etc.), set the rotisserie to high flame, and then turn it down.

You can make the skin of a piece of meat more scorched, simply by pouring a little juice over the meat when half roasted, and repeating until done.



Use either a spoon or a brush to apply a thin coating of fat on the roast. Make sure not to apply too much fat (after all, you are roasting, not deep-fat frying!); in fact, the fat holds the seasoning or herbs in place on the roasts. During the roasting, you can also use the sauce spoon to add small spleens, sweet peppers, tomatoes, onions and similar. Whatever takes your fancy!

To roast fish (sea bass, bream, monkfish, etc.), simply put them onto the English-style rod. Make sure they are firmly in position (i.e., will not fall off during the roasting). The same precaution should be taken when roasting with the flat rod: use the forks to hold the roasts in place, and to make sure they do not fall or move during the rotation.

Don't forget that you can also use your Flamberge with pineapples, pears, or even cakes (for example, crepe pastry on a genoese while the rod rotates).

7. RECIPES BY THE LA CORNUE CHEF.

BACON-ROASTED MONKFISH

Buy a monkfish of approx. 1.5 kg. Ask your fishmonger to fillet and clean it.

Remove the middle bone and only keep the two fillets.

Slice 2 fennels, 3 carrots and a leek. Thinly and fry them gently in olive oil.

Season and leave to cool.

Lay strips of finely-sliced smoked bacon on a sheet of caul fat.

Place a monkfish fillet lengthwise, cover it with your cold vegetables, and lay the other fillet head to tail on the top (the bulging part of the monkfish should face you).

Roll the bacon around your roast. Wrap it in the caul fat. Tie it up not too tightly just like a roast. Attach the monkfish with the English-style rod.

Roast for about 45 minutes in the centre of the oven, reducing the temperature to obtain the right colour.

Do not salt too much as the smoked bacon is already salted.

FLAMBERGE-STYLE FOIE GRAS-STUFFED DUCK

- 1 nice duck weighing about 2kg.
- 1 deveined raw duck foie gras weighing about 500g.

Season the deveined foie gras with salt and pepper and brown it slightly in a very hot non-stick frying pan.

The foie gras must however remain cold enough to not produce too much fat.

Once it is well browned on all sides, place it on a grid and let it drain.

Season the duck inside and out with salt and pepper.

Grease the skin slightly with the foie gras grease.

Insert the foie gras into the duck, which must be at room temperature to avoid widening the rump too much. Close it again by tying or trussing the two holes to prevent the grease from leaking during cooking.

Attach the duck to the rods blocking it firmly and then roast it in the low position over a vivid heat at first and then gradually reduce the heat.

Allow 1 ¼ hours of cooking.

Once it has cooked, carve the duck on the carving board, starting with the feet and the suprêmes and then open up the breast to remove the foie gras whose flavours have been absorbed by the duck during cooking.

SPIT-COOKED STUFFED YOUNG RABBITS

Soak 200g of white crustless bread in lukewarm water.

Once soaked and squeezed, mix an egg, pepper, 50g of black olive tapenade, and thyme or rosemary peelings with it. Lay two small young rabbits flat on the worktop.

Season with salt and pepper on both sides.

Fill the young rabbits' breasts with the stuffing.

Leave their livers and kidneys.

Attach them together by their stomachs.

Brush with white mustard diluted in some oil.

Attach to the rod.

Start roasting for just under an hour, over a vivid heat at first and then over a controlled heat. You can also roll the young rabbits in a sheet of caul fat and smoked bacon just like monkfish.

LEG OF LAMB WITH ROQUEFORT CHEESE

Buy a nice leg of lamb and bone it from the inside.

Mix 250 g of soaked bread with 150 g of sausage meat and 150 g of Roquefort cheese.

Fill the bone area moderately with the stuffing using a spatula.
Close the ends again to prevent the stuffing from leaking.

Place it in the centre of the Flamberge for roasting over a vivid heat, and then reduce the heat halfway through cooking and brush the roast with mixed spices, salt, pepper, mace and thyme.

Allow 1 ¼ hours for cooking.

Do not forget to add a few white Ratte potatoes to the drip pan.

Exclusive recipes by the LA CORNUE Chef, Patrick LAURENT



UPKEEP OF A ROTISSERIE

Oil regularly the whole gears (gearwheels, chains, ...) as well as the rods (every 3 months approximately).

Cleaning external parts not exposed to grease spills and splashes is simple. Moreover, the “only” purpose of such cleaning is to keep your Broche Flamberge looking good. The frequency of the cleaning will depend on how often you use the appliance and the ambient weather conditions. Note that if your Broche Flamberge is in a secondary residence, it is essential that you clean it before returning home, especially if the secondary residence is located near the sea.

This is because, if you do not clean the appliance, then the combined effects of the ambient humidity, the salty air and acidic grease spills and splashes will attack the metals even though the parts are made from stainless steel or solid brass.

A thorough cleaning will have your rotisserie looking as good as new when you return. The cleaning will depend on the exterior surfaces and the finishing materials.

I. FRONT PANELS

Enamel front in bright colors

Since the enamel is glazed, you can use a window cleaning product, with paper towels. If the rotisserie is overheated, the surround can turn yellow due to grease spills and splashes. In this case, use scouring cream and a sponge. You can use a window cleaning product for a perfect finish.

Stainless steel front

For everyday maintenance, use turpentine or household alcohol and paper towels. Every 3 to 6 months, thoroughly clean the rotisserie to remove any resistant grease being retained by the brushed steel. We recommend using a scouring powder or soft soap (olive oil soap in gel format), well diluted in hot water, to remove all grease. Use clean water to rinse off on completion.

Turpentine will remove any traces of water or detergent.

Enamel front in matt colors (matt black, pebble gray)

NB: matt colors make for a fragile finishing.

The matt color is a non-glazed finishing; that is to say, it is not protected. In other words, using excessively active cleaning products might leave permanent marks.

On the other hand, we can assure you that, if we have kept this finishing for several decades now, it's because cleaning is very simple. Just follow our advice.

Clean the appliance with lukewarm water and olive oil soap using a non-abrasive sponge or, even better, soft soap (olive oil soap in gel form). Then rinse using pure water and completely dry the appliance using paper towels or a cloth.

2. FINISHINGS

Nickel or Chrome finishings

These finishings do not require any particular cleaning; simply use a product intended for cleaning windows with paper towels or a cloth to remove finger marks.

Copper or Brass Finishing

Use a special copper and brass cleaning product, in paste or liquid form, on a soft cloth. Remove all marks using a humid sponge. By removing product deposits, using water, you double the life-time of the glossy finishing.

We recommend using either "Copper Cleaner" (manufactured by "Spring") or "Bistrot Cuivre" (manufactured by "Matfer").

Avoid using anti-oxidation products which leave a lot of black deposits on the appliance, making it necessary to repeat the same operation several times.

3. IMPORTANT

Once the rotisserie has been started, it is recommended not to touch the bunches of ceramic fibers, as this may damage them.

Finally, we recommend making a list of all the cleaning products needed for your rotisserie, all of which are available at a shop near you:

For my front panel
 For my finishes
 and, of course, cloths, paper towelling, etc...

NB: The names of cleaning products are provided as an indication of the type of products to be used.

By following our recommendations and advice, you'll soon find it quick and easy to keep your "La Cornue" at its very best.

Even after ten years, your rotisserie will look and perform as new.

A number of customers find that their "La Cornue" looks even better over time, in the same way in which wine reaches perfection with ageing.

We hope we have answered any questions you may have. Our showrooms as well as our workshop remain at your service to provide any further information you may require.

Fine chefs, like yourself, rely on the quality and materials of their cooking utensils.

Today, you will find all of our high-quality professional tools, designed for home use, on display in our different showrooms.

A catalogue is available on simple request:
 by telephone or by fax. See details on last page.

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