Have a Stress-Free Christmas Day by Cooking on an Expert Range cooker by Ashish Pandey

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It can be a rather daunting task cooking a Christmas dinner, especially if the family is large and there are lots of mouths to feed. It can be super stressful to amuse the children, cook the vegetables, stuff the turkey and peel the potatoes all at the same time. But it is possible to entertain everyone and cook a scrumptious three course meal without being hassled with the help of a fantastic top of the range cooker. By purchasing a range cooker from Britannia Living you can spend more time chatting to the family instead of being cooped up in the kitchen, slaving over the oven.

The key to stress-free Christmas cooking is organisation and preparation. Try to plan as much cooking in advance and reduce the volume to do on the day by making it the night earlier. Popular Christmas starters include prawn cocktail, melon or soup and the great thing about soup is that it can be prepared the day before and quickly reheated before sitting down to eat. Melon is also a brilliant choice because it is a cold starter and is easy to get ready. If this Christmas is the first time you are making the dinner, why not do a rehearsal run a couple of weekends prior? It can be an overwhelming job to successfully cook everything for the very first time and the saying goes that practice makes perfect.

As well as preparing some of the food in advance, do your research. Are any of the guests that are coming vegetarian or have any special dietary requirements? It can throw a chef off course to have to improvise last minute because youâ€™ve cooked something that not everyone can eat. So check beforehand if anyone is allergic to any particular food and schedule this into the menu. Another top tip is to get up bright and early on Christmas day and set the 90cm range cookers programmer. Most ovens these days have a timer that allows domestic goddesses to instruct the length of cooking time and when you wish the food to be ready by.

This doesnâ€™t mean however that you can completely abandon the kitchen and your cooking duties. Use a minute minder to ring you and remind you when to check the food so it doesnâ€™t burn and you donâ€™t have to keep checking your watch. Just as it is important to overcook food, it is also vital to ensure the meat isnâ€™t undercooked; so use a meat probe to inspect the Christmas turkey to avoid food poisoning. The festive holiday is all about family and sharing experiences; therefore make the Christmas this year one to remember for years to come with a tasty dinner cooked with specialist induction range cookers.

Take the edge off the culinary pressure by sipping some mulled wine whilst the spuds crisp and the veg boil. And the brilliant Britannia Living product features and functions can help to cook the delicious Christmas desserts. It is traditional to eat a Christmas pudding but modern dishes include Baileyâ€™s cheesecake or sherry trifles and all these can be baked in a true fan oven.

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Ashish Pandey - About Author:
a Britannia Living has made the life of people simple and easy. With a 100cm Range Cookers. you

can easily prepare the dishes of your choice. Also, a cream range cookers serve as a great addition to your kitchen.

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