

## **Golden Rule For Event Catering From Advance: Up Your Profits And Improve Food Quality By Slow Cooking**

Medieval banquets are meat-eating spectacles. Customers demand large platters of succulent roast meat and won't be satisfied with anything less. Caterers need to consider carefully how to cook their joints to minimize shrinkage and maximise profit while keeping the plates piled high with food.

Slow cooking is an excellent method of cooking cheaper cuts as it tenderises the meat and minimises shrinkage. It also means the cooking can be done in advance, freeing up staff for adding those all important finishing touches at the last minute.

Advance's Thermodyne uses an extremely low heat (about 66 degrees C) that is transferred by conduction from glycol liquid within the shelves of the oven to slow cook food over a long period. This gentler method of cooking provides a chef with the ability to cook, hold and reheat with no loss of quality.

Advance Catering Equipment is part of the Advance Group. For more information on the Thermodyne range call 0800 597 7427 or visit [www.advancegroupuk.co.uk](http://www.advancegroupuk.co.uk)

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