

How to set the grill temperature suitable for each dish for the oven

Each dish needs to set different baking temperatures. If you do not know how to choose the baking temperature suitable for each type of dish in the oven, please refer to the information below.

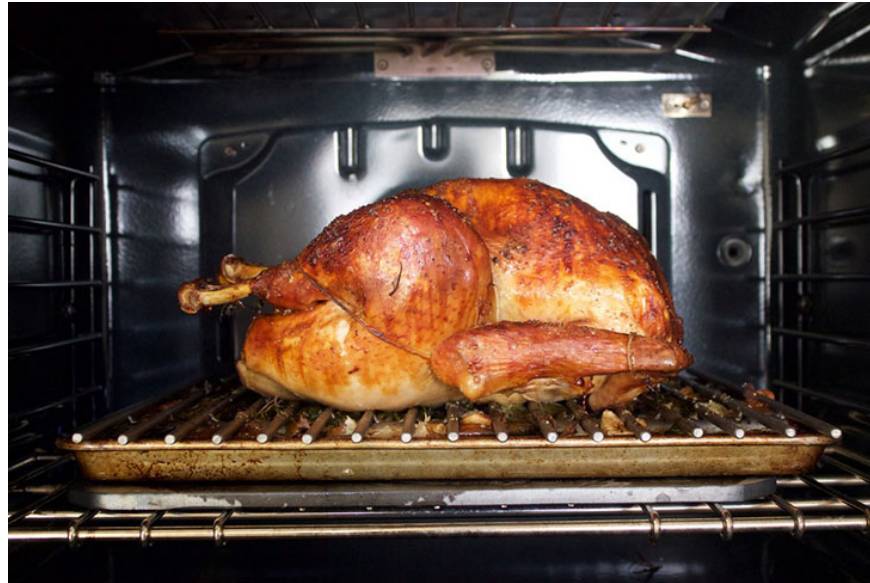
For each barbecue you make is better, ripe just enough heat you need to choose the most suitable baking temperature. If you do not know how to set the specific temperature and baking time for the foods on the oven, please refer to the useful information below.

Instructions on how to choose the appropriate baking temperature for each type of dish

For those who first use the oven because they do not know how to set the standard temperature and time suitable for each dish will make the dish uneven, flammable, loss of appetite and reduce the inherent nutrients in food. Here TipsMake.com will give the standard baking temperature with each dish for everyone to know better.



1. For grilled fish: Choose a temperature of 220 degrees C.
2. Garlic chicken thighs, duck thighs: Bake at a temperature of 180 degrees C.
3. Pork, chicken, whole duck: Grilled with a temperature of 180 - 200 degrees C.



1. For beef and pork ribs: Bake with 250 degrees Celsius temperature.
2. Shrimp, squid, crab: Grilled at a temperature of 180 degrees C.
3. Hard shell seafood such as oysters, oysters, clams, clams .: Grilled at a temperature of 175 degrees C.
4. Onion, corn: Bake at a temperature of 190 degrees C.
5. Soft vegetables like tomatoes, cauliflower, bell peppers, beans, okra, pumpkin: Bake at 200 degrees Celsius.
6. For tubers such as carrots, sweet potatoes, potatoes, beets .: Bake at temperatures from 200 - 210 degrees C.
7. Pizza: Bake at a temperature of 220 - 250 degrees C.
8. Sponge cake: Bake at a temperature of 150 - 160 degrees C.
9. Biscuits: Bake at a temperature of 170 - 190 degrees Celsius.
10. Cream cake: Bake at temperature: 190 - 200 degrees C.
11. Bread: Bake at a temperature of 160 - 180 degrees C.

These are the most popular grilled dishes that people often do. Remember the standard temperature for each dish to make delicious baked dishes.

Instructions for choosing the appropriate baking time for each type of dish

Baking temperatures will determine the success rate for your grill. However, in addition to selecting the standard baking temperature, users need to calculate the baking time to be reasonable. Because if baked for too long, the food will burn. If the baking time is too small, the food is ripe outside, living inside. So you need to choose baking time according to the following criteria:

Barbecue: Choose a time from 10 - 30 minutes depending on the size and thickness of the meat.

Whole chickens and ducks: Choose baking time from 30-40 minutes.

Biscuits and Pizza: Choose baking time for 15 - 25 minutes.

Bread, cream pie: Baking time is 25-30 minutes.

Lan cake needs time from 40 - 45 minutes.



Grilling vegetables also depends on the size and hardness that baked from 15 to 60 minutes. Soft vegetables do not bake for more than 20 minutes. When grilling vegetables, check regularly.



Fish and seafood: Choose baking time 10 - 12 minutes because this food is very fast cooked. If the fish is thick and big, choose baking time as follows:

1. The usual time for grilling fish is about 10 minutes for 2.5cm thick fish and the oven must be preheated at 220 degrees Celsius.
2. If the fish is 2.5cm thick, then cook for another 5 minutes every 1.5cm.
3. Fish wrapped in foil, not wrapped, then baked for another 10 minutes.
4. Fish have to add extra ingredients in the belly to grill for 10 minutes.
5. The fish that is not defrosted with the microwave oven need to be baked for another 10 minutes.

For dishes that need to be marinated, you should marinate them before 30 minutes so that the spices are absorbed into the food, then put in the oven, the dish will be more delicious and attractive.

One thing to note is that you need to heat the oven before 10 - 15 minutes so that the heat radiates evenly across the oven, when the food is baked, the food will be cooked evenly, faster.

So is TipsMake.com has just launched the baking temperature and baking time best suited to each dish. Hopefully, after reading this article, you will no longer have difficulty in making grilled dishes.

Good luck!

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1. What features should an oven have to buy?
2. Top 5 best grills for families
3. Should you buy an oil-free fryer or an oven?

If you need further advice on oven-related issues, you can contact HN: 024.35.68.69.69 or in HCMC: 028.38.33.33.66.

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