

Translations:Marmite norvégienne/71/en

- Bring your dish to boiling or the desired temperature on a normal hot-plate
- Place it in the cooking pot and close it
- The cooking time in the pot is on average 1/3 longer than on the stove; that might seem like a constraint but imagine all the things you can do whilst waiting, knowing that now you won't have to keep an eye on your pot in order to stop over-cooking or burning