



Charlie Trotter on TurboChef

Five-Star Chef Charlie Trotter of Charlie Trotter's/Chicago talks about his experience with TurboChef.

CHARLIE TROTTER, world renowned chef and founder of Chicago's internationally acclaimed restaurant Charlie Trotter's and television host of The Kitchen Sessions, recently opened a new concept in fine eating—Trotter's To Go featuring the TurboChef oven. Below is an excerpt from the interview.

“For us it's about using the very best and it's about being able to serve people in a way that they have never been served before. So all I do is think in terms of doing things at the last possible moment. The TurboChef ovens absolutely enhance my ability to be able to serve food in the way we do at the restaurant – at the last moment where everything is just perfectly cooked, perfectly fresh.

Trotter's To Go will have a variety of roasted birds and slowly grazed cuts of meats, marinated vegetables and noodle and grain dishes, baked goods, soups, etc. The ovens allow us to cook, I'll use a restaurant term here, a-la-minute for folks that are coming to purchase something. So if they want to come in and get a marinated grain salad, a mushroom dish, a brioche blue cheese tart and they also want two pieces of halibut – halibut filets that are now raw and just filleted two hours ago and just sitting there in perfect condition – we can cook these to order in 90 to 120 seconds, cover them with a flavorful sauce or vinaigrette, and literally let these folks walk out the door with the food that they just purchased and fish that is hot and ready to go.

I think more than ever folks want to do things rapidly. They want it now. That's great. We all lead busy lives. And as a professional, as someone that is in the food

service world and that is responsible for preparing clean, beautiful, pure food as quickly as possible, I want all the tools I can have at my disposal. That's why the TurboChef ovens are so great. I can roast a bird perfectly with crispy skin on the outside and succulent on the inside. I can roast a loin of meat. I can roast vegetables. I can do multiple tasks. I can prepare pieces of fish, a whole fish and we're even exploring how we can do desserts, fruit tarts and different things.

It's a great way to kind of expand the horizons of what we have to offer. There is nothing like something coming right out of the oven that is perfectly hot and perfectly cooked rather than something that has been sitting out of the oven. I think it gives you the ability to offer a wider range of things. I can't wait 45 minutes to roast a chicken in the oven because the customer is not going to wait that long. But now I can do this in 13 or 14 minutes. I can offer this bird in several different ways. I can offer to let a customer say to me 'I want that rubbed with mustard and this and this and this' and the next customer can have something completely different. It does not have to be such a formula of 'I can only offer these three things because it would be too difficult.'

I really think that the ovens are going to allow us to provide the customer with quick, perfectly prepared food that will be hot when they are sitting at their kitchen table eating dinner. When people see the kinds of product we use or the kinds of equipment we use they know that we use only the best of anything that's available. So it's a pursuit of excellence, it's a pursuit of great things. Speed, quality and purity – all of these things are answered with the TurboChef oven.”