

Norland
Know-Hows

Cooking with an
Aga or range cooker

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This is a fact sheet that has been written based on many years' experience of working with Agas. We hope that you find the tips useful and that they save you some time!

Laundry

- An Aga is wonderful for drying, airing and ironing as well as cooking, but try not to dry clothing directly on the Aga, as this could make the material develop a musty smell. If you place material directly onto the lids, you may scorch the material. Instead, hang garments above the Aga on a pole, a pulley clothes airer or an airer that sits above the two plates.
- While certain garments such as shirts and dresses will need to be ironed to ensure the creases are crisp or ironed out, an Aga is ideal for smoothing more casual garments such as polo shirts or jeans. The key is careful smoothing; pull the garment to shape and fold carefully.
- Folded garments can be placed on an airing rack that sits on top of the Aga above the hot and simmering plate lids. The airers have a grill, so to stop your bottom garment having lines across it, place a clean tea towel or other piece of material on top of the grid first.
- You could even get the children involved in folding their own T-shirts or polo shirts ... What fun!
- When pegging socks on the hanging dryer, peg the socks individually, as they will dry faster, but put pairs together so that before you take them off the pegs, you can fold the two socks into a pair. Children will love this matching game.
- Winter scarves, hats and pyjamas can be warmed by hanging them on the bar at the front of the Aga.
- Forget the microwave to warm up your wheaty bag – if you or your charges have an ache, and heat is appropriate, pop your wheaty bag on top of the Aga. The areas beside the plates are warm enough to heat these up.

Cooking

- Always keep a bag of ready-made crumble mix (home-made of course) in the freezer. If you also have a bag of frozen fruit, you have a speedy pudding. Place the fruit in a bowl on top of the Aga so that it can thaw, or place the crumble mixture on top of the frozen fruit and pop in the oven. Place this in the bottom oven – the dish will heat through. A couple of minutes in the top oven, on the top runners, will give the crumble a beautiful golden colour. If unexpected guests pop in nearing lunchtime, you have an impressive pudding and they will think you are a supernanny.
- Chopped parsley or any herb can be placed in a small bowl with some butter and left on top of the Aga to melt ready to pour over your cooked vegetables.
- Making chocolate crispy cakes or flapjacks? Be organised and place the ingredients that need to be melted in a bowl on top of the Aga. The children you are cooking with will then have warm bowls to work with, not hot pans.
- Any stale bread can be broken up, dried on a tray on top of the Aga or in the bottom oven, blitzed in a food processor, and placed in an airtight jar. Home-made breadcrumbs seem so much tastier. Make crumbs of different sizes. You will then always have breadcrumbs to make crispy toppings for dishes such as macaroni cheese, fish pie, lasagne or tuna bake. The breadcrumbs can be mixed with grated cheese or herbs to make different tasty crunchy

toppings. In my experience, most children love crunchy toppings. Fine home-made breadcrumbs are so tasty on home-made Scotch eggs, fishfingers, fish cakes and chicken goujons.

This information is intended to provide guidance only. It is not exhaustive and should not be seen as a substitute for updating or enhancing your knowledge by completing training or a CPD course on the subject.

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