



Roast Wrap Q & A

What are the advantages of using RoastWrap?

Unlike conventional hand-tying, RoastWrap maintains uniform pressure surrounding the roast as it shrinks during the cooking process, assuring optimal heat transfer and cooking results by eliminating voids and retaining maximum moisture and flavor. RoastWrap is faster than hand tying, provides a better appearance and can save money by providing a creative way to stretch your food dollar.

When should I use RoastWrap?

Use RoastWrap anytime you want to make a boneless roast, piece together different cuts of meat or poultry, make a braciolo, stuff and roll a roast or create a unique presentation and experience for your dining guests. With RoastWrap netting, you can stuff a roast or inner baste it by injecting, tenderizing, seasoning and marinating the inside before the roast is cooked.

Is RoastWrap oven safe?

Yes. RoastWrap netting is approved for cooking. As with twine or any similar product, RoastWrap netting should not be exposed to open flames.

Can I pan sear with RoastWrap?

Yes. Pan searing involves temperatures above 300 degrees Fahrenheit (in order to remove all water moisture from the meat surface) and RoastWrap can withstand temperatures of up to 450 degrees Fahrenheit — temperatures seldom reached even when exposed to higher surface contact temperatures due to the wicking action of the netting and the heat dissipating properties of the roast. However, in order to not scorch the netting material when pan searing, we highly recommend using a suitable cooking oil during the pan searing process. The oil will also help to prevent the roast from excessive burning and sticking to the pan.

Can I use RoastWrap on a charcoal grill, gas grill or rotisserie cooking?

RoastWrap is ideally suited for rotisserie applications, providing that proper measures are used to prevent flare-ups. This can be done by using a drip pan under the roast. RoastWrap can also be used on a charcoal or gas grill but only if preventative measures are taken to eliminate exposure to open flames. These measures can include the use of roasting pans, aluminum foil, wood planks, etc. over the grill surface area or indirect cooking and smoking methods that will eliminate flare-ups.

Are there any helpful hints in applying and removing RoastWrap?

RoastWrap netting should be removed after cooking and after the roast has rested for an adequate time. The netting can be removed simply by using scissors and cutting along the length of the roast and carefully peeling back the netting. To prevent the netting from sticking onto the surface of the meat or poultry product and tearing the meat surface when the netting is removed, it may be helpful to first soak the netting in a cooking oil before applying it. Also, any marinades that are acidic (such as lemon juice) can also be used to presoak the netting to help keep it from sticking to the meat surface in order to prevent surface tearing.

Is RoastWrap reusable?

Both RoastWrap and SnapWrap are single-use items and we do not recommend that they be reused.