

# Multicultural Cooking on Induction



THE SWITCH IS ON

Induction is a safe, powerful, and versatile cooking solution for foods from a diverse selection of cuisines. Because induction is just another way to get heat into a pan, it is capable of replacing a wide variety of cooking techniques. [What is induction? ►](#)

## Wok Cooking

Wok cooking on induction is easy with an induction wok hob curved to fit the shape of a traditional wok pan or with a flat-bottomed wok on a flat induction cooktop. The high heat necessary in wok cooking is met easily on induction thanks to the power and quick response it delivers.

[Explore Induction Woks ►](#) [Induction Wok Cooking \(video\) ►](#)



Photo via EBCE.



## Cooktop breads

From tortillas on a comal to roti or naan on a tawa, every culture has their simple form of a flatbread cooked on a flat surface. Induction is capable of cooking these diverse arrays of delicious staples with ease and precise temperature control.

[Cooking Pita on Induction \(video\) ►](#)

## Steam, char, sear, boil - you name it!

Certain cuisines require specific cooking techniques to achieve the flavor that makes their dishes unique. Induction's versatility, power, and ease of control means anything from steaming delicate dumplings to charring vegetables is business as usual.

[How to sear on induction \(video\) ►](#)



Learn more at [switchison.org](http://switchison.org)