A **bain-marie** is a double-walled [oven](https://en.wikibooks.org/wiki/Cookbook:Oven) [pot](https://en.wikibooks.org/wiki/Cookbook:Pots_and_Pans) with water in between the walls. This construction limits the maximum temperature to the [boiling](https://en.wikibooks.org/wiki/Cookbook:Boiling)point of water, which is [212°F](https://en.wikibooks.org/wiki/Cookbook:Oven_Temperatures) (100°C). Two suitably sized oven-proof pots can function as a bain-marie, provided that the inner pot can be kept from touching the outer pot (except perhaps at the top edge) and can be kept stable enough.

Oven temperature should be 325°F to 350°F (165°C to 175°C). Start the bain-marie with boiling water, instead of waiting for it to get hot in the oven. To prevent [baking](https://en.wikibooks.org/wiki/Cookbook:Baking), use a lid and ensure that the water goes well up the side of the inner pot.

A bain-marie can be used to cook [custard](https://en.wikibooks.org/wiki/Cookbook:Custard), preventing the outside from crusting before the inside is fully cooked.

A similar device is the [double-boiler](https://en.wikibooks.org/wiki/Cookbook:Double_Boiler), which is for use on a normal [cooktop](https://en.wikibooks.org/wiki/Cookbook:Cooktop).