

# GRIDDLE & GRILL

*Recipe Ideas*



**Cuisinart®**



## Welcome to **CREATIVE CUISINE.**

The Griddle & Grill is extremely versatile and perfectly sized for the whole family. With one set of reversible plates you can sear steaks and grill vegetables, or simply switch to the flat griddle plates for eggs, pancakes and more. We have designed a few recipes to help you get started with your Griddle & Grill.

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# FRENCH TOAST

## INGREDIENTS

(Serves 2)

- 6 free range eggs
- 150ml whole milk
- Pinch of cinnamon
- 4 thick slices of slightly stale white bread
- Butter or oil for greasing

## TO SERVE

- 200g blueberries
- 4 tbsp icing sugar
- Maple syrup

## METHOD

1. Attach the flat griddle plates. Release the hinge lock and lower the top plate so the unit is in the fully open position. On the 'SELECTOR' dial turn to 'GRIDDLE' and on the 'GRIDDLE' dial set the temperature to 200°C. Lightly grease the plates.
2. Whisk together the eggs, milk and cinnamon.
3. Dip each slice of bread into the egg mixture, allowing the bread to soak up some of the mixture.
4. Once the unit is up to temperature, place each slice of the eggy bread onto the griddle plates.
5. Cook until golden brown turning on both sides.
6. Serve with the blueberries, icing sugar and maple syrup.





# ENGLISH BREAKFAST

## INGREDIENTS

(Serves 2)

- 2 portobello mushrooms, whole
- 12 cherry tomatoes, on the vine
- 2 thick bacon rashers
- 100g black pudding, sliced
- 2 eggs
- Handful of rocket leaves
- Vegetable oil, for greasing the plates

## METHOD

1. Attach one grill plate and one flat griddle plate. Release the hinge lock and lower the top plate so the unit is in the fully open position. On the 'SELECTOR' dial turn to 'GRIDDLE' and on the 'GRIDDLE' dial set the temperature to 230°C.
2. Once the unit is up to temperature, pour a little vegetable oil onto each plate.
3. Place the mushrooms onto the flat griddle plate and the tomatoes onto the grill plate. Set a timer for 15 minutes, turning the food halfway through the cooking time.
4. With 10 minutes remaining place the bacon and black pudding onto the grill plate, turning halfway through the cooking time.
5. Finally with 6 minutes remaining gently break the eggs onto the griddle plate and fry (these can be turned once if you prefer a firmer yolk).
6. Serve with a scattering of rocket leaves.

# BREAKFAST PANCAKES

## INGREDIENTS

(Makes 8)

- 225g self-raising flour, sifted
- Pinch of salt
- 1 tbsp caster sugar
- 450ml whole milk
- 2 medium eggs
- 25g butter, melted
- Maple syrup
- 150g blueberries

## METHOD

1. Attach the griddle plates. On the 'SELECTOR' dial turn to 'GRIDDLE' and on the 'GRIDDLE' dial turn to 180°C.
2. Place the self-raising flour, salt and sugar into a bowl and mix together.
3. In a separate bowl, whisk together the eggs and butter. Pour into the flour mixture and whisk together. Gradually add the milk whilst whisking until combined.
4. Using approx. 3 tbsp of the mixture per pancake, pour individual pancakes onto the griddle plate, evenly spacing them. Add a sprinkle of blueberries to each pancake once they are poured onto the griddle plates. This will prevent them from bursting during cooking.
5. Cook on one side until browned and then flip over (using a spatula for non-stick cookware) and cook until browned on the other side.
6. Serve hot, drizzled with maple syrup and a sprinkling of additional blueberries.

## Hints & Tips

*For extra flavour, try serving with other seasonal berries or bananas. You can also top with brown sugar or lemon juice.*

# SEARED SCALLOPS WITH CRÈME FRAÎCHE

INGREDIENTS (Serves 4)

## SWEET CHILLI SAUCE

- 2 cloves of garlic, roughly chopped
- 1 red chilli, roughly chopped
- 2cm piece of ginger, roughly chopped
- 1 lime leaf (you can also substitute with 1/2 a small bay leaf and 1/4 tsp of lime zest).
- ½ a lemongrass stem, woody part removed & roughly chopped
- 2 tbsp coriander leaves, roughly chopped
- 75g jam sugar
- 1 tbsp cider vinegar
- 2 tsp fish sauce
- 2 tsp soy sauce

## LIME CRÈME FRAÎCHE

- 100ml crème fraîche
- 1 lime
- Pinch of salt

## FRIED GINGER

- 8cm piece of ginger, finely julienned
- Groundnut oil for frying

## SCALLOPS & BROCCOLI

- 12 large or 24 small scallops, shelled & cleaned
- 16 tender stem broccoli, trimmed
- Olive oil

### You will also need:

A small food processor

METHOD

## SWEET CHILLI SAUCE

1. Add the garlic, red chilli, ginger, lime leaf, lemongrass and coriander to a small food processor. Process until all the ingredients are finely chopped, creating a coarse paste.
2. In a small pan place the jam sugar and 2 tbsp of water. Gently heat, stirring until the sugar has completely dissolved.
3. Turn the heat up and gently boil for 1 to 2 minutes.
4. Add the paste from the food processor to the dissolved sugar along with the cider vinegar, fish sauce and soy sauce.
5. Bring back to a gentle boil for 2 minutes.
6. Leave to cool.

## LIME CRÈME FRAÎCHE

7. Zest and juice the lime, combining with the crème fraîche. Season to taste and reserve.

## FRIED GINGER

8. Soak the julienned ginger for 10 minutes in cold water then rinse several times. Dry well with a paper towel.
9. Add the groundnut oil to a small frying pan to a depth of 1cm. Gently heat until the oil is hot. Use a piece of ginger to test the temperature. If the oil bubbles when the ginger is added it is hot enough. Fry the ginger in batches until crispy but not too dark, about 15 to 30 seconds.
10. Remove and drain any excess oil with a paper towel.

METHOD (continued)

## SCALLOPS & BROCCOLI

11. Attach the flat griddle plates. On the 'SELECTOR' dial turn to 'GRIDDLE' and on the 'GRIDDLE' dial turn to 230°C. Release the hinge lock and lower the top plate so the unit is in the fully open position.
12. Whilst the plates are heating, blanch the broccoli stems in salted boiling water for 30 seconds. Drain and plunge them into cold water to stop them cooking any further. Drain and dry well.
13. Once the unit is up to temperature, drizzle a little olive oil on one of the plates.
14. Place the broccoli stems onto the oiled griddle plate and cook for 5 minutes until the broccoli begins to char. Turn and cook for another 5 minutes.
16. Drizzle some olive oil on the other griddle plate and cook the scallops for 1 to 2 minutes on each side, until they have browned a little.

## TO SERVE

17. Spoon the lime crème fraîche evenly in the centre of 4 plates.
18. Gently place 4 broccoli stems over the crème fraîche on each plate.
19. Balance 3 large or 6 small scallops over the broccoli stems.
20. Using a teaspoon dollop some sweet chilli sauce on the broccoli.
21. Finish with the fried ginger on top of the scallops.



# BRIE & CRANBERRY CIABATTA

## INGREDIENTS (Serves 1)

- 1 small ciabatta
- 2-3 tbsp cranberry sauce
- 60g Brie
- Fresh rocket

## METHOD

1. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial set the temperature to 'HIGH'.
2. Slice the ciabatta in half lengthways. Spread a generous amount of cranberry sauce over the bottom piece covering the entire area.
3. Cut thick slices of brie and place directly onto the cranberry sauce.
4. Add a handful of rocket, then close the ciabatta bread and place on the bottom grill plate.
5. Lower the lid so that the top plate rests on the food, pressing down lightly for 20-30 seconds.
6. Leave for 3-4 minutes or until the bread is golden and crispy and your cheese has melted.
7. Remove and serve.

# GRILLED GREEN BEANS WITH FETA

## INGREDIENTS (Serves 4)

- 450g green beans, rinsed
- 1½ tsp extra virgin olive oil
- ¼ tsp salt
- 1 tbsp fresh lemon juice
- ½ tsp basil
- ½ tsp freshly ground black pepper
- 30g crumbled feta cheese

## METHOD

1. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI'. On the 'GRILL/PANINI' dial turn to 'HIGH'.
2. Remove the tips and tops from the green beans. Place into a bowl and drizzle with olive oil. Toss to coat.
3. Arrange half the green beans on the bottom grill plate. Close and grill for 5 to 6 minutes.
4. Using a pair of heatproof tongs for non-stick cookware, remove the green beans and transfer to a bowl. Sprinkle with half the salt.
5. Grill the remaining green beans and add to the bowl. Sprinkle with the remaining salt, lemon juice, basil and pepper. Toss to coat.
6. Arrange the green beans in a shallow serving bowl and sprinkle with crumbled feta cheese.

# GRILLED SPICY CAULIFLOWER

## INGREDIENTS (Serves 4)

### FOR THE SPICE MIX

- 2 tsp ground turmeric
- 1 tsp salt
- ½ tsp cayenne pepper
- ½ tsp cumin seeds
- ½ tsp ground coriander
- ½ tsp ground ginger
- ½ tsp garlic powder
- ½ tsp freshly ground black pepper

### FOR THE CAULIFLOWER

- 300g cauliflower, trimmed of green leaves
- 3 tbsp olive oil
- Handful of chopped coriander
- Handful of chopped parsley
- ¼ lime to squeeze

## METHOD

1. Attach the flat griddle plates and release the hinge lock so the unit is in the fully open position. On the 'SELECTOR' dial turn to 'GRIDDLE', and on the 'GRIDDLE' dial turn to 200°C.
2. For the spice mixture place all the ingredients in a bowl and mix together.
3. To prepare the cauliflower cut into ½cm slices (sliced vertically so the florets are held together by a portion of the stalk).
4. Place the prepared cauliflower in a bowl and drizzle over the olive oil, then season with the spice mixture.
5. Once the unit is up to temperature, place the cauliflower on the griddle plates and cook for 5 minutes on each side.
6. Transfer the cauliflower to a plate and sprinkle with the chopped coriander and parsley. Finish with a squeeze of lime before serving.

# CHICKEN SATAYS WITH PEANUT SAUCE

INGREDIENTS (Makes 8 skewers)

## FOR THE CHICKEN SATAY MARINADE

- 350g chicken, mini breast fillets
- 2 stalks of lemongrass, peeled & finely chopped
- 1 red chilli, chopped
- 5cm piece of ginger, finely chopped
- 2 garlic cloves, finely chopped
- ½ tsp turmeric
- ¼ tsp cumin seeds
- ½ tsp coriander seeds
- Juice of a lime
- 1 tsp palm sugar (can be substituted with granulated brown sugar)
- 2 tbsp olive oil

## FOR THE PEANUT SAUCE

- 1 tbsp nut oil (you can substitute with vegetable oil).
- 1 clove of garlic, peeled and crushed
- 1 small onion, peeled and finely chopped
- ½ ground red chilli pepper
- ½ tsp curry powder
- 1 stalk of lemongrass, finely chopped
- 300ml coconut milk
- 1 tbsp tamarind
- ½ tsp ground cinnamon
- 1 tbsp of nam pla (fish sauce)
- 1 tbsp of palm sugar (can be substituted with granulated brown sugar)
- Juice of a lemon
- 100g crunchy peanut butter

### You will also need:

- A spice grinder or pestle & mortar
- 8 wooden skewers

METHOD

1. For the chicken satay marinade place the lemongrass, chilli, ginger, garlic, turmeric, cumin & coriander seeds into a spice grinder or pestle and mortar and grind together. Mix in the lime juice, palm sugar and olive oil. Stir well.
2. Cut the chicken into long strips, then add to the satay marinade and cover. Allow the chicken to marinate overnight in the refrigerator.
3. For the peanut sauce place the nut oil, garlic, onion, chilli, curry powder and lemongrass in a small pan and bring to a gentle simmer. After a couple of minutes add the coconut milk, cinnamon, tamarind, fish sauce, palm sugar, lemon and peanut butter. Stir to combine all the ingredients and bring back to a gentle simmer for 20 minutes.
4. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI', and on the GRILL/PANINI dial turn to 'SEAR'.
5. Add each strip of chicken lengthways onto wooden skewers.
6. Place the chicken skewers onto the grill plates and bring the lid down so that it gently rests on the food. Cook for approximately 8 minutes ensuring the chicken is cooked through.
7. Serve hot with the peanut sauce.

# FLATBREADS WITH GRILLED COURGETTE & ASPARAGUS

INGREDIENTS (Serves 2)

- 1 small courgette, sliced
- Small bunch of asparagus, trimmed and sliced lengthways
- ½ red pepper, cut into strips
- ½ small red onion, cut into wedges
- 1 tbsp olive oil
- 1 garlic clove, peeled & crushed
- Juice of ½ a lemon

## FLAT BREADS

- 2 flatbreads
- 1 large garlic clove, peeled and cut in half
- 60g feta cheese, roughly chopped
- Extra olive oil for the flatbreads

## TO SERVE

- Small handful of parsley, roughly chopped

METHOD

1. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI', and on the 'GRILL/PANINI' dial set the temperature to 'HIGH'.
2. Place the courgette, asparagus, red pepper and red onion into a bowl.
3. Combine the olive oil, garlic and lemon juice, then drizzle over the vegetables.
4. Place the vegetables onto the lower grill plate and close the lid to cook on both sides until well coloured. Remove and leave to cool.
5. Add the 2 flatbreads and close the lid to grill until golden brown.
6. Rub the grilled bread with the garlic (cut side down) and top with feta. Drizzle with olive oil.
7. Finish the feta toasts with the grilled vegetables.
8. Sprinkle with the flat leaf parsley.

*Hints & Tips*

*Delicious served with hummus.*



# CHARGRILLED SPRING LAMB WITH JERSEY ROYALS & MINTED PEA PURÉE

## INGREDIENTS

(Serves 4)

### LAMB

- 2 racks of lamb
- Olive oil
- Salt & pepper

### PEA PURÉE

- 2 shallots, roughly chopped
- 1 baby gem lettuce, roughly chopped
- 450g frozen peas
- 20 large mint leaves
- 2 cloves garlic, roughly chopped
- 1 stick of celery, roughly chopped
- 250ml chicken stock
- 50g butter
- Salt and pepper

### POTATOES

- 1kg jersey royal potatoes, scrubbed
- 50g butter
- Sprig of mint

### CARROTS

- 16 small carrots, peeled & cut into batons
- 40g butter

### TO SERVE

- Pea shoots
- Gravy

### You will also need:

- A small food processor

## METHOD

### PEA PURÉE

1. Melt the butter in a saucepan.
2. Add the shallots, celery and garlic and cook over a medium heat for 3 minutes until softened, occasionally stirring.
3. Add the baby gem lettuce and the stock. Bring up to the boil, and cook for 6 minutes, occasionally stirring.
4. Add the frozen peas and bring back to the boil. Cook on a medium heat until just tender.
5. Remove from the heat. Drain off half the stock and reserve. Add the pea mixture and mint leaves to a food processor and blend on high for approximately 3 minutes. Add a little of the reserved stock, if needed, to produce a smooth and thick consistency.
6. Season to taste and set aside.

### POTATOES

7. Place the potatoes in a pan of boiling salted water along with a sprig of mint. Continue to gently boil until the potatoes are ready.
8. When ready, remove the mint, drain the potatoes and melt the butter into the potatoes.

### CARROTS

9. Steam the carrots until ready and toss with the butter before serving.

## METHOD (continued)

### LAMB

10. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI', and on the 'GRILL/PANINI' dial turn to 'SEAR'.
11. Whilst the plates are heating, season the racks of lamb and rub them with olive oil.
12. Once heated, place the two racks of lamb on the lower grill plate and close the lid.
13. For the first minute keep pressing down to ensure nice, neat grill lines.
14. Then leave to cook for between 6 and 8 minutes depending on the size of the meat for a medium to rare finish. Add another 2 to 3 minutes for medium to well done.
15. Remove and lightly cover with tin foil. Leave to rest on a wire rack for 5 minutes before carving.

### TO SERVE

16. Lay the individual cutlets onto the centre of the plate and place the potatoes around the meat. Garnish with pea shoots and a drizzle of gravy.
17. Serve with the carrots and pea purée.





# CRAB BURGERS WITH FENNEL SLAW

## INGREDIENTS (Serves 2)

### FOR THE CRAB BURGERS

- 100g fresh white crab meat
- 50g panko breadcrumbs
- 1 tbsp mayonnaise
- 1 small egg
- 1 tsp fennel seeds
- Zest of 1 lemon
- ½ Chilli, finely chopped
- Handful of fresh parsley, finely chopped

### FOR THE FENNEL SLAW

- 60g fennel, finely shredded
- 60g white cabbage, finely shredded
- 30g red onion, finely sliced
- 1 tbsp mayonnaise
- Juice of ½ a lemon

### TO SERVE

- 2 Ciabatta, brioche or buns of your choice
- Baby spinach leaves

## METHOD

1. Place all the crab burger ingredients into a bowl and mix well until combined. Season and shape the mixture into two evenly sized burgers. Place the burgers on a plate, cover with cling film and then chill in the refrigerator for a minimum of 2 hours.
2. For the fennel slaw, place the fennel, white cabbage and red onion into a bowl. Add the mayonnaise and lemon juice then mix until all of the vegetables are coated. Season to taste and chill in the refrigerator until required.
3. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial turn to 'HIGH'. Once the unit is up to temperature, remove the clingfilm and place the crab burgers on the lower grill plate. Close the lid and cook for approx. 5min until crisp and golden brown.
4. To serve, layer each bun base with the baby spinach leaves and fennel slaw, then place the crab burger on top, followed with the top half of the bun to finish.

# HONEY DIJON GRILLED TURKEY WITH PAK CHOI

## INGREDIENTS (Serves 2)

- 2 turkey breasts, approx. 125g each, 2.5cm thick
- 2 tbsp sherry vinegar
- 2 tbsp dijon mustard
- 2 tbsp honey
- 1 tbsp light soy sauce
- 2cm piece fresh ginger, peeled and grated
- 2 small pak choi, halved lengthways
- 100g sugar snap peas
- 1 tbsp groundnut oil, and extra for the grill plates

### TO SERVE

- 120g noodles
- 1/2 tbsp sesame seeds, toasted

## METHOD

1. To make the marinade, place the sherry vinegar, dijon mustard, honey, soy sauce and ginger in a bowl. Whisk well to blend.
2. Place the turkey in the marinade, cover and leave to marinate for at least 15 minutes at room temperature.
3. Toss the pak choi and the sugar snap peas in the groundnut oil.
4. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI', and on the 'GRILL/PANINI' dial turn to 'HIGH'. When the unit is up to temperature, release the hinge lock and lower the top plate so the unit is in the fully open position. Rub a little groundnut oil on one of the plates.
5. Drain the turkey and arrange the breasts on the oiled plate, cooking for 5 minutes on each side. Ensure the turkey is thoroughly cooked and the juices run clear.
6. Whilst the turkey is cooking place the Pak choi and sugar snap peas on the other plate, turning occasionally until they start to soften and char.
7. Toast the sesame seeds in a dry frying pan over a medium heat until golden.
8. Serve the turkey and vegetables with noodles (cooked as per the pack instructions) and sprinkle over some sesame seeds.

## Hints & Tips

*For a stronger flavour, place the covered turkey in its marinade in the fridge and leave for up to 12 hours. Remove from the fridge and allow to stand for 15 minutes before grilling.*



# BEEF TAGLIATA WITH CHARGRILLED VEGETABLES

## INGREDIENTS

(Serves 2)

- 300g rib eye steak
- 8 asparagus spears, woody ends removed
- 1 small yellow pepper, cut into 3cm strips
- 1 small red pepper, cut into 3cm strips
- 1 small courgette, sliced into thin ribbons
- 50g parmesan, shaved
- 20g rocket
- 50g pesto
- 30ml balsamic vinegar
- 30ml olive oil
- Salt and ground black pepper

## METHOD

1. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial set the temperature to 'SEAR'.
2. Blanch the asparagus for 30 seconds in hot salted water then refresh in ice cold water.
3. Rub the vegetables with half the olive oil and grill for 4 minutes with the lid lowered. The vegetables may need to be cooked in a couple of batches. Once ready set aside.
4. Rub the meat with the remaining olive oil and season. Place on the grill and lower the lid. Cook for 8 minutes (or less depending on your preference).
5. Arrange the vegetables on plates and top with the rocket leaves and shaved parmesan.
6. Slice the beef very thinly and arrange next to the vegetables.
7. Serve each plate with a drizzle of pesto, balsamic vinegar and olive oil.

# SWEET POTATO BURGERS WITH HALLOUMI

## INGREDIENTS (Serves 2)

### BURGERS

- 200g sweet potato, cut into cubes
- 200g (half a tin) red kidney beans, drained & rinsed
- 4 spring onions, finely sliced
- 1 small bunch of parsley, finely chopped
- 1 tbsp chipotle paste
- Juice of half a lime
- Salt & pepper
- 125g halloumi, sliced
- 2 ciabatta rolls, cut in half
- 2 tbsp sunflower oil, for frying

### DRESSING

- 2 tbsp good quality mayonnaise
- Juice of half a lime
- Salt & pepper

### SALAD

- 1 little gem lettuce, leaves torn
- ¼ cucumber, sliced
- ¼ carrot, peeled & finely sliced

## METHOD

1. Place the sweet potato into a pan of water. Bring the water to a boil, and simmer for approximately 15 minutes or until the sweet potato is soft.
2. Drain the sweet potatoes and place them into a bowl with the red kidney beans. Lightly mash together, keeping a little texture (alternatively use a food processor and pulse). Allow to cool.
3. Add the spring onions, parsley, chipotle paste and lime juice to the sweet potatoes and kidney beans. Season with salt and pepper and combine all the ingredients.
4. Form the mixture into two burgers with your hands. Place the burgers on a plate, cover with cling film and chill in the refrigerator for a minimum of 2 hours.
5. Attach the flat griddle plates. On the 'SELECTOR' dial turn to 'GRIDDLE'. On the 'GRIDDLE' dial turn the temperature to 230°C. Release the hinge lock and lower the top plate so the unit is in the fully open position.
6. Once the unit is up to temperature, oil one plate with 1 tbsp of sunflower oil. Remove the clingfilm and place the burgers on one half of the oiled griddle plate. Cook for about 10 minutes on each side or until golden and starting to crisp.
7. With 10 minutes remaining, place the halloumi slices on the other half of the plate beside the burgers and cook for five minutes on each side or until starting to brown. Oil the other griddle plate and place the ciabatta halves, cut side down.
8. To make the dressing combine the mayonnaise and lime juice. Season to taste.
9. To serve, place a Sweet Potato Burger on each ciabatta base. Top with the salad ingredients. Place on the grilled halloumi slices and drizzle with the dressing. Top with the ciabatta bun to finish.

# TENDERLOIN OF PORK WITH ASIAN NOODLE SALAD

## INGREDIENTS (Serves 2)

- 250g pork tenderloin

### DRESSING

- 2 tbsp cranberry jelly
- 1 tbsp thai fish sauce
- 2 tbsp chopped coriander
- 2 tbsp chopped mint
- 1 red chilli, finely chopped
- 1 clove of garlic, crushed
- 1 tsp palm sugar (can be substituted with granulated brown sugar)
- Juice of 1 lime
- 2 tbsp groundnut oil

### SALAD

- 75g cucumber, halved and sliced
- 4 spring onions, finely chopped
- 50g mangetout, sliced
- 50g red pepper, finely sliced
- Handful of basil leaves, roughly torn
- 100g tenderstem broccoli, trimmed of woody stems
- 150g thick udon stir frying noodles
- 1 tbsp groundnut oil for cooking

### SERVING

- 25g chopped cashew nuts
- Lime wedges

## METHOD

1. In a suitable bowl combine all the dressing ingredients.
2. To prepare the tenderloin, trim off any excess fat and any silver skin.
3. Use half the dressing to cover the tenderloin of pork and set aside for an hour to marinade.
4. Attach one grill plate and one flat griddle plate. Release the hinge lock and lower the top plate so the unit is in the fully open position. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial turn to 'MEDIUM/HIGH'.
5. When the unit is up to temperature, place the tenderloin of pork onto the grill plate. Grill for 20-25 minutes, turning halfway through the cooking time.
6. Whilst the pork is cooking, prepare the salad by combining the cucumber, spring onions, mangetout, red pepper and basil.
7. The pork is ready when it reaches an internal temperature of 68°C/155°F. Remove from the grill plate, cover with tin foil and allow the pork to rest for 5 minutes on a plate or wire rack.
8. Oil the flat griddle plate with groundnut oil, then place the udon noodles and broccoli on the griddle plate and cook for 5 minutes, turning occasionally.
9. When the noodles and broccoli are ready, toss through the prepared salad.
10. To serve, finely slice the pork diagonally.
11. Place a serving of the tossed noodle salad in the centre of the plate. Top with the sliced pork and drizzle with the remaining dressing. Scatter with the cashew nuts and serve with a wedge of lime.



# SALMON, COURGETTE & ROCKET SALAD

## INGREDIENTS

(Serves 2)

- 2 salmon fillets
- 1 courgette, sliced into rounds
- ½ yellow pepper, sliced
- ½ red pepper, sliced
- 12 cherry tomatoes
- Sprig of rosemary, stalks removed
- Salt & pepper
- 2 tbsp olive oil

## DRESSING

- 125ml extra virgin olive oil
- 2 tbsp sherry vinegar
- Juice of 1 lemon
- 1 clove of crushed garlic
- 2 tsp honey

## TO SERVE

- 2 large handfuls of rocket

## METHOD

1. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial set the temperature to 'SEAR'. Release the hinge lock and lower the top plate so the unit is in the fully open position.
2. Place the sliced courgette, peppers, cherry tomatoes and rosemary in a bowl. Drizzle over one tablespoon of the olive oil and season with a little salt and pepper. Gently combine all the ingredients together ensuring that they are coated in the oil. Place the vegetables on one of the grill plates and cook until they start to soften.
3. Place the salmon in the bowl with the remaining olive oil and coat well. Place the salmon on the other grill plate and cook for 5 to 7 minutes on each side, until cooked through and slightly charred.
4. Whilst the salmon is cooking prepare the dressing. Place all the dressing ingredients into a small food processor and blend until combined or mix by hand.
5. Gently mix all the vegetables together along with the rocket and share between two plates. Finally, place a fillet of cooked salmon on each plate and drizzle over the dressing.







# VENISON BURGERS

## INGREDIENTS

(Serves 4)

### FOR THE BURGERS

- 100g roquefort cheese
- 450g venison mince
- 1 tbsp chopped fresh thyme
- Black pepper
- 4 brioche or ciabatta rolls
- Olive oil, for greasing

### FOR THE QUINCE PICKLE

- 500ml cider vinegar
- 350g light brown sugar
- 1 large cinnamon stick
- 2 star anise
- 4 cloves
- 10 black peppercorns
- 2 large quince, peeled and cut into six segments each

## METHOD

1. For the venison burgers place the roquefort in a bowl and mash with a fork until it creates a paste. Shape the cheese into four thick discs.
2. Place the venison mince in a bowl then add the thyme with plenty of black pepper and mix with your hands until well combined.
3. Form the mince into 4 balls and poke a hole in the centre of each. Push a disc of roquefort into the centre of each burger and then shape the meat around it, ensuring the cheese is entirely encased. Flatten slightly to form a burger shape and leave to chill in the refrigerator for a couple of hours.
4. For the pickle, place the cider vinegar in a large saucepan along with all the spices and sugar.
5. Heat gently until the sugar has dissolved and then bring to the boil.
6. Add the quince segments and simmer for around 15-20 minutes until the fruit is tender, but not too soft.
7. Remove from the heat and place the quince into a sterilised jar. Pour over the pickled liquid, seal the jar and leave to cool.
8. When the venison burgers are ready to cook, bring the burgers to room temperature.
9. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial set the temperature to 'HIGH'. When the unit is up to temperature, brush the plates with some olive oil and add the burgers.
10. Release the floating hinge by tipping the top of the grill at the front, and gently close the lid. Cook for around 6-8 minutes, until nicely browned and the cheese is melted.
11. Serve the burgers in toasted brioche or ciabatta rolls, and top with a few slices of quince pickle.

# GRILLED BANANAS WITH VANILLA YOGHURT CREAM

## INGREDIENTS

(Serves 4)

- 175ml low fat yoghurt
- 2 tbsp brown sugar
- 1 tsp vanilla extract
- 75ml double cream
- 4 medium bananas
- 2 tbsp unsalted butter, melted
- 1-2 tbsp crystallised ginger

## METHOD

1. Place the yoghurt, sugar and vanilla in a medium bowl. Whisk together until smooth.
2. Whip the cream until stiff peaks form, fold into the yoghurt mixture and refrigerate until ready to use.
3. Slice the bananas diagonally into 2cm slices, the longer the better.
4. Place in a bowl and drizzle with melted butter, toss very gently to coat evenly.
5. Attach the grill plates. On the 'SELECTOR' dial turn to 'GRILL/PANINI' and on the 'GRILL/PANINI' dial turn to 'MEDIUM/HIGH'. Release the hinge lock and lower the top plate so the unit is in the fully open position. Once the unit is up to temperature, arrange the bananas evenly on both plates.
6. Grill for 2-3 minutes on each side (turning with a spatula suitable for non-stick surfaces). Arrange in 4 dishes and top with vanilla yogurt cream. Sprinkle with crystallised ginger to serve.

# CRANBERRY & WHITE CHOCOLATE COOKIES

## INGREDIENTS

(Makes 10-15)

- 100g softened unsalted butter
- 60g golden caster sugar
- 60g light muscovado sugar
- 1 egg
- 175g plain flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 100g white chocolate, finely chopped
- 75g dried cranberries

## METHOD

1. Attach the griddle plates. On the 'SELECTOR' dial turn to 'GRIDDLE'. On the 'GRIDDLE' dial turn the temperature to 180°C. Release the hinge lock and lower the top plate so the unit is in the fully open position.
2. Beat the soft butter, sugars and egg either by hand or in a food processor.
3. Add the flour, baking powder and salt then mix together.
4. Mix in the chopped white chocolate and cranberries using a spoon.
5. Mould the mixture into cookies of your desired shape and size, then place the cookies on the griddle plates and flatten them down slightly using a spatula.
6. Cook for 5 minutes on one side and carefully turn them over (using a spatula suitable for non-stick) to cook for a further 5 minutes on the other side or until golden brown.
7. Once cooked, serve warm or set aside and allow to cool.







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