

RECIPES

THE CHESNEYS' **HEAT** RANGE OFFERS A VERSATILE, EASY TO USE
AND CONTROLLED COOKING EXPERIENCE

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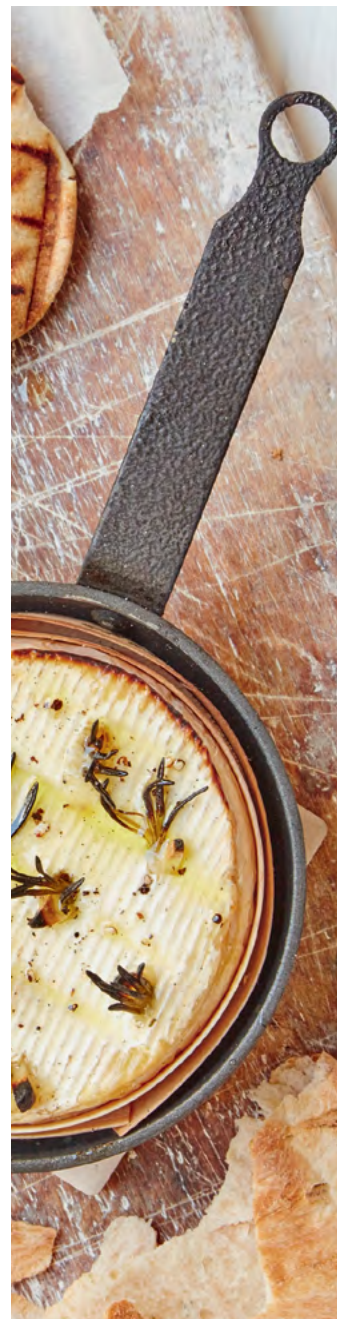
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GRILLING

A HEAT barbecue will grill beautifully. With temperatures in excess of 400°C a steak can be cooked in minutes leaving the meat moist and with searing lines enhancing its flavour.

Low temperature grilling of fish and seafood is simple, cooking directly on the grill with the option of using direct or indirect heat.

After cooking it will self-clean once in heating mode.



GRILLING FOOD DIRECTLY OVER THE COALS IS IDEAL FOR FOODS THAT NEED QUICK COOKING.

INDIRECT GRILLING WITH THE COALS BANKED TO ONE SIDE IS A GOOD METHOD FOR SLOWER COOKING.



GRILLING RECIPES

MAIN DISH

MIDDLE EASTERN CHICKEN SKEWERS

SERVES 4

INGREDIENTS

- 8 boned, skinless chicken thighs

For the marinade:

- 1 lemon
- 1 tbsp sumac
- 1 tsp ground cumin
- 1 tsp dried oregano
- 2 cloves garlic, crushed
- 1 tsp salt
- 2 tsp sesame seeds
- 2 tbsp olive oil
- ½ bunch soft thyme, chopped
- ½ tsp dried chilli flakes

To serve:

- Handful chopped parsley or coriander
- Pitta or flat bread
- Hummus
- Pickled chillies
- Pitted olives
- Radishes, roughly chopped
- Extra virgin olive oil

METHOD

IN THE KITCHEN

Cut the chicken thighs into bite-sized pieces.

For the marinade, peel strips of lemon zest and put in a large non-metallic bowl or large re-sealable sandwich bag with the juice of the lemon and remaining marinade ingredients. Add the chicken, mix well to coat, cover (if in a bowl) and leave to marinate ideally overnight in the fridge.

Once marinated, thread the chicken onto skewers, leaving a small gap between pieces to ensure even cooking.

ON THE BARBECUE

Prepare the barbecue with the baffle in the down position set at a hot temperature for grilling (about 250-350°C).

Cook the skewers for 6-8 minutes, turning occasionally, until you have a golden crust. Transfer to a plate while you heat through the pitta or flatbread, to give it a slightly charred edge.

Scatter parsley or coriander over the chicken and serve with the pitta, hummus, some pickled chillies, olives, radishes, a drizzle of extra virgin olive oil and lemon to squeeze over.

GRILLING RECIPES

STARTER

GRILLED AUBERGINE, POMEGRANATE SALSA, FETA AND TAHINI DRESSING

SERVES 4

INGREDIENTS

- 1/3 cucumber
- 4 spring onions, chopped
- 75g pomegranate seeds
- 1 tbsp extra virgin olive oil
- juice from 1 lemon
- 4 tbsp natural yoghurt
- 2 tbsp tahini
- 1 small clove garlic, crushed
- olive oil
- 4 aubergine
- 200g feta cheese
- 1 tbsp toasted pumpkin seeds
- 1-2 tbsp pomegranate molasses
- flaked sea salt and freshly ground black pepper

METHOD

IN THE KITCHEN

Cut the cucumber in half and scoop out the seeds with a teaspoon. Cut the cucumber flesh into small chunks. Put into a bowl and lightly mix with the spring onion, pomegranate seeds, extra virgin olive oil and a little of the lemon juice. Season with salt and pepper.

In a separate bowl, make a dressing by mixing together the yoghurt, tahini, garlic, remaining lemon juice, and 2 tbsp olive oil and 2 tbsp water. Season with salt and pepper.

Thinly slice the aubergine to approximately 1cm in thickness.

ON THE BARBECUE

Prepare the barbeque with the baffle in the upright position set for indirect grilling, at (about 300°C).

Brush olive oil over the aubergine slices and lay on the grill. Close the lid and allow to cook for 3-4 minutes before turning and cooking on the other side.

When the aubergine is golden and tender, transfer to a platter or individual plates. Spoon over the pomegranate salsa, crumble over the feta and scatter with pumpkin seeds. Drizzle with extra virgin olive oil and some pomegranate molasses. Serve with the tahini dressing to pour over.





DESSERT

COCONUT PANNA COTTA WITH GRILLED PINEAPPLE AND HOT RUM SYRUP

SERVES 6

INGREDIENTS

- 1 medium-large ripe pineapple
- small handful toasted coconut flakes

For the panna cotta:

- 4 leaves gelatine (each one approx. 8cm x 11cm)
- 400ml tinned coconut milk
- 200ml double cream
- 100g icing sugar
- 150ml natural yoghurt

For the syrup:

- 150g caster sugar
- 150ml dark rum

You will also need 6 x 150ml moulds, such as plastic or metal pudding/jelly moulds, tea cups or ramekins, lightly greased with vegetable oil.

METHOD

IN THE KITCHEN

Soak the gelatine leaves in cold water for 5 minutes to soften.

Place the coconut milk, cream and sugar in a saucepan. Gently bring to the boil, stirring occasionally. Remove from the heat. Squeeze out the excess water from the gelatine leaves and stir into the pan. Leave to cool for 5 minutes before stirring in the yoghurt until smooth, using a balloon whisk if necessary. Pour into the oiled moulds and leave to set in the fridge for about 3 hours or overnight (if you can).

Trim the top and bottom from the pineapple and stand upright. Using a sharp knife, slice off the skin. Cut the pineapple into quarters lengthways, then cut out the central core before slicing each piece into around 6 pieces. Sit on a tray lined with paper towel to absorb some of the juice.

ON THE BARBECUE

Prepare the barbeque with the baffle down, set at a hot temperature for grilling (about 250-350°C).

Put the caster sugar and rum in a heavy based saucepan and sit on the barbeque. Bring to the boil, stirring until the sugar has dissolved. Simmer for a minute or so then remove from the heat.

Brush the pineapple pieces with the syrup, then place them directly on the grill. Cook for about 2 minutes until you have char lines before turning. Brush again with the syrup and cook again until evenly charred and tender.

Turn the set panna cotta out on to plates, or leave in teacups if that's what you've used. If they won't come very easily, then slide a sharp knife down the side to break the air seal or very briefly dip the moulds into hot water. Sit some pineapple on the side of the plates and finish by pouring over some rum syrup.

GRILLING RECIPES

MAIN DISH

CHARRED VEGETABLE AND QUINOA SALAD WITH GRAPEFRUIT VINAIGRETTE

SERVES 4

INGREDIENTS

- 200g quinoa
- 3 tbsp mixed chopped herbs (ie parsley, basil, mint, coriander, dill)
- 2 tbsp pumpkin seeds
- 2 tbsp sunflower seeds
- 1 small-medium butternut squash, peeled and cut into 1cm thick slices
- 1 red onion, peeled and cut into wedges
- 200g Tenderstem broccoli
- 1 bunch asparagus, spears sliced in half lengthways if very thick
- 1 bunch spring onions, trimmed
- 1 large avocado, peeled, stoned and cut into thick slices
- Olive oil
- Small handful chopped parsley

Vinaigrette:

- Grated zest and juice of 1/2 grapefruit
- 2 tsp honey
- 1 tsp wholegrain mustard
- 80ml extra virgin olive oil
- Sea salt and freshly ground black pepper



METHOD

IN THE KITCHEN

Put the quinoa in a saucepan and cover with 500ml water. Bring to the boil and cook at a rolling boil for 2 minutes. Cover with a lid and cook on low for 10 minutes. Remove from the heat, keeping the lid on, and sit for 5 minutes. Run a fork through to separate the grains and leave to cool.

Toss the cooled quinoa with the chopped herbs and season with salt and pepper. Spoon onto a large serving platter or bowl.

To make the dressing, put all of the ingredients in a small clean jar and shake well until combined.

Heat a small frying pan over a medium heat and add the seeds. Toss around for a minute or so until they are golden and toasted.

ON THE BARBECUE

Prepare the barbecue with the baffle down, set at a hot temperature for grilling (about 250-350°C).

Coat all of the prepared vegetables in a little olive oil. Working in batches cook the veg directly on the grill, turning occasionally until they are showing golden char lines are becoming tender. The times will vary on the veg, for example the butternut squash will take around 8 minutes and the spring onions around 2 minutes. If you feel they are getting too charred and not cooking then move to the sides of the grill, or reduce the temperature.

When all of the vegetables are cooked, arrange on top of the quinoa. Scatter over the seeds and chopped parsley, and finish by generously drizzling with the dressing.





MAIN

MARINATED RUMP STEAK WITH CHARRED CHICORY AND CHIMICHURRI

SERVES 4

INGREDIENTS

- 4 rump steaks, roughly 2.5cm thick
- 4 chicory, halved lengthways
- olive oil

Marinade:

- 75ml olive oil
- 2 cloves garlic, roughly chopped
- 1 red chilli, chopped
- peeled zest of 1 lemon
- small handful fresh oregano leaves

Chimichurri:

- 1 small bunch flat leaf parsley
- small handful fresh oregano leaves
- 2 cloves garlic
- ½ red chilli
- 6 tbsp extra virgin olive oil
- 2 tbsp red wine vinegar
- flaked sea salt and freshly ground black pepper

METHOD

IN THE KITCHEN

Put the steaks in a non-metallic bowl or large sealable sandwich bag. Add all of the marinade ingredients, massage into the meat to distribute the flavour and leave to marinade from 1 hour or ideally overnight, turning the steaks in the marinade a couple of times.

To make the chimichurri put the parsley, oregano, garlic and chilli in a small food processor and whizz until finely chopped (alternatively finely chop by hand on a chopping board). Mix with the olive oil and vinegar and season with salt and pepper.

ON THE BARBEQUE

Prepare the barbeque with the baffle in the down position set at a hot temperature for grilling (about 250-350°C).

Shake off any excess marinade from the steaks, season with salt and pepper and place on the grill. Cover with the lid and cook for about 3 minutes for a medium finish. Turn and cook for a further 3 minutes, again with the lid closed. Remove from the heat, transfer to a plate and leave to rest. Increase or decrease the cooking time of the steaks depending on you prefer the finish. Reduce by 1 minute each side for rare and increase by 1 minute each side for well done.

Brush the halved chicory in a little olive oil, season with salt and pepper and place on the grill and cook for 3-5 minutes each side, with the lid closed, until softened and charred.

Serve the rested steak with the chimichurri sauce spooned over and the charred chicory on the side.



GRILLING RECIPES

STARTER

GRILLED FIGS OR PEACHES, BURRATA AND MINT PESTO

SERVES 4

INGREDIENTS

- 8 fresh figs or 2-3 ripe peaches
- olive oil for drizzling
- 2 x 200g balls burrata (or buffalo mozzarella)

For the pesto:

- 25g mint leaves
- 25g fresh basil
- 40g grated parmesan cheese
- 40g pinenuts
- 1 clove garlic, roughly chopped
- grated zest of 1 lemon
- Flaked sea salt and freshly ground black pepper
- 100ml extra virgin olive oil

METHOD

IN THE KITCHEN

To make the pesto, place all of the ingredients apart from the olive oil into a food processor and pulse until finely chopped. Slowly add the olive oil and blend until smooth. Add extra oil or a splash of water to loosen if necessary.

If you're not using this straight away, cover the surface with a layer of oil to prevent discolouration.

Cut the figs in half, or cut the peaches into quarters and remove the stone. Rub all over with a little oil and season with salt, pepper.

ON THE BARBECUE

Prepare the barbecue with the baffle in the down position set at a hot temperature for grilling (about 250-350°C).

Lay the cut fruit on the grill, cut sides down and cook for a minute or so until you have charred lines. Turn and cook the other cut side until charred.

Transfer to plates. Tear the burrata into chunky pieces and sit along side the fruit. Drizzle or spoon over the pesto. Finish with a final drizzle of olive oil and twist of pepper.



BAKING

The combination of constant temperature control and highly effective thermal rotation provided by a Chesneys HEAT barbecue will result in a degree of even baking that produces outstanding results.

For pizza lovers a HEAT barbecue is perfect as the high temperature required for indirect cooking can be achieved by burning wood.

It's possible to bake almost anything on a Chesneys HEAT barbecue.

After cooking it will self-clean once in heating mode.

A CHESNEYS HEAT BARBECUE WILL DELIVER WILL DELIVER
AN EXTRAORDINARY DEGREE OF EVEN BAKING



BAKING RECIPES

STARTER

ROSEMARY, GARLIC AND TRUFFLE BAKED CAMEMBERT WITH ROSEMARY FLATBREAD

SERVES 4-6

INGREDIENTS

For the flatbread:

- 2 tsp easy bake yeast
- 1 tsp caster sugar
- 175ml milk, lukewarm
- 60ml water, lukewarm
- 325g white bread flour
- 1 tsp flaked sea salt
- 1-2 stalks rosemary, leaves finely chopped
- 1 tbsp olive oil

For the Camembert:

- 1 boxed camembert cheese
- 1-2 stalks rosemary
- large clove garlic, peeled and sliced
- 1-2 tsp truffle oil

METHOD

IN THE KITCHEN

Put the yeast and sugar in bowl. Pour over the warm milk and water. Stir to combine then set aside for 5-10 minutes until the surface becomes slightly frothy.

Put the flour in a large mixing bowl and stir in the salt and chopped rosemary. Make a well in the centre and pour in the yeast mixture and olive oil. Bring the mixture together and when completely combined, turn out onto a clean work top and knead for about 5 minutes until it's smooth and elastic. Transfer to a clean lightly oiled bowl. Cover with a damp tea towel or piece of cling film and leave in a warm-ish place for around 45 minutes until the dough has doubled in size.

Divide into 6-8 portions and roll out to give flat rounds. Cover and keep cool until ready to cook.

To prepare the Camembert, remove from any plastic packaging and place the cheese back into the box. Place the lid under the base for extra support. Score the top of the cheese in a lattice pattern. Using a skewer or tip of a sharp knife, pierce holes in the cheese and insert the pieces of garlic and sprigs or rosemary. Season with a twist of black pepper and drizzle with some truffle oil.

ON THE BARBECUE

Prepare the barbeque with the baffle in upright position and heat to approximately 220°C for baking.

Sit the box of camembert in a heavy based ovenproof frying pan or baking dish, then onto the barbeque grill. Cover with the lid and leave to bake for 20 minutes until the cheese is golden and melted. Remove and leave to sit for 5 minutes while you cook the flatbread.

Lay the flatbreads on the grill and cook with the lid up for 1-2 minute each side until becoming golden and slightly puffed up. Cut or tear into pieces and dip into the cheese.





DESSERT

VANILLA CHEESECAKES WITH BAKED PLUMS

SERVES 4-6

INGREDIENTS

For the base:

- 150g digestive biscuits
- 75g butter

For the topping:

- 200g mascarpone cheese
- 175g Greek yoghurt
- 75g caster sugar
- grated zest 1 lemon
- 1 tsp vanilla bean paste
- 100ml double cream
- 6-8 ripe plums, halved or quartered
- 2 tbsp caster sugar
- 75ml port or apple juice

METHOD

IN THE KITCHEN

Crush the biscuits to a fine crumb in a plastic bag with a rolling pin or in a blender. Melt the butter in a saucepan and then thoroughly mix in the biscuit crumbs. Divide the crumbs between 4-6 glasses, dishes or ramekins, and firmly press into the base with the back of a spoon. Set aside.

Mix together the mascarpone cheese, Greek yoghurt, sugar, lemon zest and vanilla until smooth. In a separate bowl, whisk the double cream until it just forms soft peaks. Fold into the vanilla mascarpone mixture. Spoon on top of the cheesecake bases levelling off the surface with the back of a spoon. Chill in the fridge until needed.

ON THE BARBECUE

Prepare the barbeque with the baffle in upright position and heat to approximately 220°C for baking.

Put the plum pieces in a small roasting tray and pour over the port or orange juice, and sprinkle with the sugar. Bake in the barbeque with the lids down for about 10-15 minutes until the plums are starting to soften and become syrupy.

If serving straight away, spoon over the top of the cheesecakes while hot, or leave to cool first before spooning on top.

BAKING RECIPES

STARTER

SHAKSHUKA (TURKISH BAKED EGGS)

SERVES 4

INGREDIENTS

- 3 tbsp olive oil
- 1 onion, finely sliced
- 1 green pepper, diced
- 1 red pepper, diced
- 4 cloves garlic, peeled and crushed
- 2 tsp paprika
- 1/2 tsp cumin seeds
- 2 tsp harissa paste
- 2 x 400g/14oz tinned chopped tomatoes
- 1 tbsp lemon juice
- 2 tsp sugar
- 4 eggs
- Small bunch coriander, roughly chopped

METHOD

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position and heat to approximately 180-200°C for baking.

Sit a large ovenproof frying pan or casserole on the grill. Add the olive oil and onion. Cook gently until the onion is golden, stirring frequently. Add the diced peppers and fry for about 5 minutes or so until the peppers are softened, then stir in the garlic, paprika and cumin. Cook for a couple of minutes to release their flavour and aroma.

Stir in the harissa, chopped tomatoes, lemon juice and sugar. Bring to a simmer and gently cook with the barbecue lid open for about 20 minutes until the sauce has thickened. Have a taste for seasoning and adjust if necessary.

Make 4 holes/craters in the sauce and break in the eggs. Season them lightly then cover with the barbecue lid. Cook for about 4-5 minutes until the egg whites are only just set, but the yolks still nice and soft.

Scatter with coriander and serve.





STARTER

MEDITERRANEAN BAKED PEPPERS

SERVES 4

INGREDIENTS

- 4 x medium sized red, orange or yellow peppers
- 3 tbsp pesto, tapenade or sun-dried tomato paste
- 2 tomatoes, quartered or 8 cherry tomatoes, halved
- 1 small red onion, finely sliced
- Small handful of fresh basil, parsley or oregano
- 1 tbsp balsamic vinegar
- Olive oil

A selection of the below:

Pitted olives, capers, anchovies

Thinly sliced meat (Parma ham, Serrano ham, chorizo, salami etc)

Cheese (mozzarella, brie, goats cheese, parmesan, feta, halloumi, dolcelatte)

METHOD

IN THE KITCHEN

Cut the peppers in half lengthways, keeping the stalk in tact if possible. Remove the core, seeds and white membrane. Spread the pesto, tapenade or sun-dried tomato paste inside each half and add the tomatoes, onion and fresh herbs.

Continue adding your chosen fillings, making sure you don't fill them too high. Finish by drizzling with some balsamic vinegar, a decent glug of olive oil and season with salt and pepper. Sit in a heavy based roasting tray that sits into your barbecue when the lid is down.

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position and heat to approximately 180-200°C for baking.

Put the roasting tray on the grill, cover with the lid and cook for about 30 minutes until they are softened but still just hold their shape and the fillings are melted, bubbling and slightly golden. Serve hot or warm. Leftovers are also delicious cold.

BAKING RECIPES

MAIN

SEAFOOD PAELLA

SERVES 8

INGREDIENTS

- 3 tbsp olive oil
- 2 onions, chopped
- 3 cloves of garlic, crushed
- 600g paella rice (preferably Calasparra rice)
- 400ml white wine
- a large pinch of saffron strands
- 2 tsp smoked paprika (use hot smoked paprika if you want a spicy kick)
- 2 litres hot fish or chicken stock
- 500g mussels
- 250g clams
- 4 small squid, cleaned & cut into rings
- 200g frozen peas, defrosted
- 2 roasted red peppers, cut into strips (ones from a tin or jar are ideal)
- sea salt & freshly ground black pepper
- 8 raw tiger prawns, shell on
- 1 small bunch of flat-leaf parsley, chopped
- 8 lemon wedges

METHOD

IN THE KITCHEN

Clean the mussels and clams by washing under cold running water, discarding any open shells that don't close when tapped.

ON THE BARBEQUE

Prepare the barbeque with the baffle in upright position and heat to approximately 180-200°C for baking.

Sit a large paella pan or skillet on top of the grill plate. Add a really good glug of olive oil and sauté the onion until it has softened, stirring continuously.

Stir in the garlic and rice for a minute or so until the rice is coated in the oil, then add the wine, saffron, paprika and enough stock to cover the rice (about two-thirds of the measured quantity). Stir well and bring to a simmer. Allow to gently simmer with the lid up and cook for about 10 minutes, stirring occasionally to prevent the rice sticking to the bottom of the pan. Add some more stock if it is being absorbed too quickly.

Stir in the mussels, clams, squid, peas and peppers and season with salt and pepper. Arrange the whole prawns on top and pour over the remaining stock. Cover with the barbeque lid and leave to about 10–15 minutes, until the rice is tender and the seafood is cooked through (the mussel and clam shells should be open).

Sprinkle over the parsley and place the lemon wedges on top. Serve the paella straight away.

PS...

It's worth remembering that any shells that haven't opened once the paella is cooked, should be discarded.





DESSERT

CHOCOLATE CHUNK COOKIES

MAKES APPROX. 20-24

INGREDIENTS

- 125g soft butter
- 175g dark brown sugar
- 50g caster sugar
- 1 tsp vanilla bean paste
- 1 egg
- 175g plain flour
- 25g cocoa powder
- 1 tsp bicarbonate of soda
- 150g dark chocolate chunks, 70% cocoa solids

METHOD

IN THE KITCHEN

Beat together the butter, both the sugars and vanilla bean paste.

Mix in the egg then sift in the flour, cocoa powder and bicarbonate of soda. Stir well to combine then mix in the chocolate chunks.

Roll into walnut size balls and sit in the fridge (or freezer) until needed.

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position and heat to approximately 180°C for baking.

Sit the cookies on a heavy based baking tray, that sits in the barbecue with the lid down, lined with baking paper or silicone. Place in the barbecue and cook with the lid down for 12 minutes (or 15 minutes of cooking from frozen).

Leave on the tray to cool for 5 minutes before tucking in to warm freshly baked cookies.

ROASTING

With a sealed cooking area and thermal rotation, meat will remain moist for hours whilst cooking on a single load of charcoal with a **HEAT** barbecue. The unique rotating grill allows the height of the cooking area to be increased or decreased, accommodating very large cuts of meat if required.

After cooking it will self-clean once in heating mode.





ROASTING RECIPES

MAIN

SLOW ROAST RIB OF BEEF WITH HORSERADISH YORKSHIRE PUDDINGS

SERVES 6-8

INGREDIENTS

- Well-aged 3 bone rib of beef, trimmed and tied
- Olive oil
- Flaked sea salt and freshly ground black pepper
- 1 bulb of garlic, halved
- few sprigs of rosemary or thyme
- 2-3 bay leaves
- 1 litre vegetable stock

You'll also need a temperature probe or meat thermometer

Horseradish Yorkshire puddings:

- 115g plain flour
- 3 eggs
- 150ml milk
- 1 tbsp horseradish sauce
- ½ tsp salt
- sunflower oil, for cooking

METHOD

IN THE KITCHEN

Allow the beef to reach room temperature by leaving out of the fridge for 30 minutes. To make the Yorkshire puddings, simply beat everything together until the mixture is completely lump free. Pour into a jug. Chill until needed.

Pour about 1 tsp sunflower oil into each hole of a Yorkshire pudding tray. You will have enough batter to 12 Yorkshire's.

Sit the beef in a deep heavy based roasting tray, rub with olive oil and season with salt and pepper. Scatter in the garlic, herbs and bay leaves then pour in the stock. Cover the tray with a large piece of foil, making a tent over the top. Secure at the edges to prevent steam escaping when you start the roasting process.

ON THE BARBECUE

Prepare the barbeque with the baffle in the upright position, so it's burning at about 120°C for low and slow cooking.

Sit the beef roasting tray on the grill and cover with the lid. Leave to slowly roast for about 4 hours. After 3 hours take your temperature probe or meat thermometer and insert into the centre of the beef. You ideally want the beef reach an internal temperature of 52-54°C, for a medium-rare

finish. If it's not at temperature continue checking every so often. Remove the roasting tray from the barbeque once it reaches temperature.

Increase the heat of the barbeque by dropping the baffle and set for direct grilling (approximately 250°C -350°C).

Remove the beef from the roasting tray and sit the beef directly on the grill. Turn occasionally to obtain colour all over the joint. You can use the roasting juices left in the roasting tray to make a gravy or use for stock another day. Once you have a golden colour all over, remove from the barbeque and leave in a warm place to rest for around 30 minutes.

While the beef is resting, set the barbeque for baking with the baffle in the upright position and the heat to approximately 220°C.

Put the Yorkshire pudding tray in the barbeque to heat up for a couple of minutes. When the oil is smoking hot, immediately pour in the batter. Cover with the barbeque lid and cook for 20-25 minutes, making sure you don't lift the lid for the first 20 minutes. If they are not crisp enough, continue to cook for a further 5 minutes.

Slice the rested beef and serve with the Yorkshire puddings and accompaniments of your choice.

ROASTING RECIPES

MAIN

HONEY AND GINGER SLOW ROAST DUCK

SERVES 4

INGREDIENTS

- 1 oven-ready duck, approx. 2kg
- 25g finely grated fresh ginger
- 1 tsp sea salt
- freshly ground black pepper
- 6 tbsp runny honey
- 50ml soy sauce
- 1 red chilli, seeded and finely sliced
- 1-2 tsp toasted sesame seeds

METHOD

IN THE KITCHEN

Lightly score the duck skin four to five times on each breast, making sure you don't cut into the flesh. Rub over the grated ginger, salt and pepper, sit in a heavy duty roasting tray that sits on the barbeque with the lid down.

ON THE BARBECUE

Prepare the barbeque with the baffle in upright position, so it is burning at about 150°C for low and slow cooking.

Put the duck on the barbeque and cook for 1½ hours with the lid down. After 1½ hours, carefully pour out as much of the fat you can from the tray as possible (keep the fat as it's great for roasting potatoes).

Drizzle over the honey and return to the barbeque, cooking with the lid down for a further 1 hour, basting the duck with any fat and honey every 15 minutes or so.

If the honey seems to be burning on the base of the tray, just add a splash of water to loosen it down slightly. After a total of 2½ hours cooking, the sticky honey and ginger duck can be removed from the roasting tray. Transfer on to a board or tray and leave to rest for 15 minutes.

Pour out any excess fat from the roasting tray and sit back on the barbeque. Stir in 100ml water, the soy sauce and chilli. Bring to a simmer, scraping any sticky residue from the bottom.

Scatter sesame seeds over the duck before slicing or tearing apart. Serve with the sauce to pour over.





MAIN

SLOW ROAST INDIAN SPICED LAMB SHOULDER

SERVES 6-8

INGREDIENTS

- 1 shoulder of lamb, bone in, approx. 1.8 - 2kg
- 2 onions, peeled and roughly chopped
- 6 whole cloves garlic, peeled
- 250ml larger or pale ale
- juice 1 lemon
- 1 tsp ground cinnamon
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp chilli powder
- 1 tsp ground turmeric
- 1 tsp ground ginger
- 1 tbsp olive oil
- flaked sea salt & freshly ground black pepper

To serve (optional):

- toasted flaked almonds
- sliced red onion
- raita

- lemon wedges
- naan bread
- roast vegetables

METHOD

IN THE KITCHEN

Bring the lamb to room temperature by removing from the fridge for about 30 minutes before cooking.

Sit the lamb on a chopping board, skin side up, and lightly score the skin with a sharp knife. Scatter the onions and garlic in the base of a large oven-proof dish or roasting tray that fits in your barbeque with the lid down, and pour over larger or ale. Sit the lamb on top of the onions.

Mix together the, lemon juice, cinnamon, cumin, coriander, chilli powder, turmeric, ginger, olive oil, a good pinch of salt and some black pepper. Slowly pour all over the top of the lamb.

ON THE BARBECUE

Prepare the barbeque with the baffle in

upright position, so it is burning at about 150°C for low and slow cooking.

Cover the dish or roasting tray with a lid or large piece of tin foil, securing tightly. Roast in the barbeque with the lid on for 3½ hours, then remove the foil. Increase the heat to around 250°C by increasing the air flow. Continue to roast for a further 30 minutes for the top of the lamb to colour.

When the lamb has cooked, transfer to a large warm serving plate and leave to rest for 20-30 minutes, loosely covered with foil.

Serve the meltingly tender lamb pulled apart into chunks, allowing it to soak up the juices on the bottom of the plate.

ROASTING RECIPES

MAIN

SPATCHCOCK CHICKEN IN SPICED YOGHURT MARINADE

SERVES 4

INGREDIENTS

- 1 large (approx. 2kg) chicken, spatchcocked

For the brine:

- 100g coarse sea salt
- 50g sugar
- 2 bay leaves
- peeled zest of 1 lemon
- 2 tsp black peppercorns

For the marinade:

- 1 ½ tbsp. fennel seeds
- 1 tbsp coriander seeds
- 2 tbsp hot smoked paprika
- 1 tbsp ground cumin
- 1 tsp flaked sea salt
- freshly ground black pepper

- 100g Greek yoghurt
 - juice of 1 lemon
 - 75ml sunflower oil
- ### METHOD

IN THE KITCHEN

Place all of the brine ingredients in a large saucepan along with 1 ½ litres cold water. Slowly bring to the boil, stirring to dissolve the salt and sugar. As soon as it boils, remove from the heat and leave to cool completely.

Pour the cooled brine into a big enough container to hold the chicken. Immerse the chicken in the brine and top up with extra cold water if need be. Leave in the fridge over night or at least 7 hours.

To make the marinade, put the fennel and coriander seeds in a pestle and mortar and roughly crush (or alternatively put in a small bowl and crush with a rolling pin or the back of a wooden spoon). Mix with the remaining marinade ingredients.

Remove the chicken from the brine. Pat dry with kitchen paper and put in a non-reactive bowl or tray. Smother the marinade all over the chicken, and leave in the fridge for at least 2 hours.

ON THE BARBECUE

Prepare the barbeque with the baffle in upright position and heat to approximately 250°C for indirect grilling/roasting.

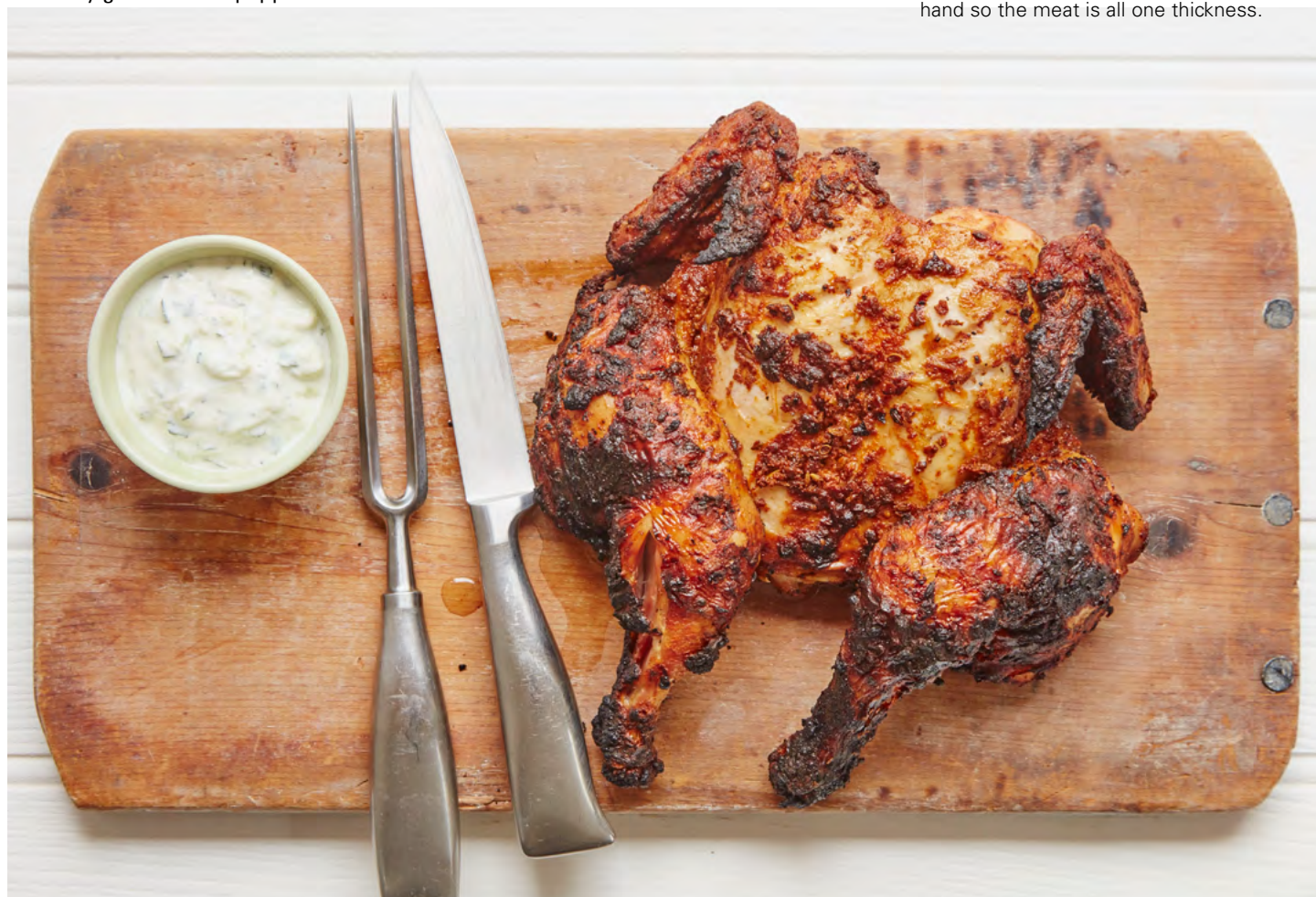
Put the chicken skin side down directly on the grill and close the lid.

After 15 minutes, turn over and cook for a further 15-20 minutes. If it is becoming too charred, reduce the temperature of the barbeque to around 180°C by closing off some air supply.

Remove from the grill and allow the chicken to rest for 15 minutes before serving.

PS...

You can ask your butcher to spatchcock the chicken, however it's easily done yourself. Place the whole chicken on a chopping board, breast side down with the legs towards you. Using poultry scissors or a strong pair of sharp kitchen scissors, cut either side of the parson's nose and back bone, cutting through the rib bones as you go. Open the chicken out and turn over. Flatten the breastbone with the heel of your hand so the meat is all one thickness.





DESSERT

ROAST APPLES WITH RAISINS AND PECANS

SERVES 4

INGREDIENTS

- 4 large cox or royal gala apples
- 50g raisins
- 50ml dark rum or sweet sherry
- 75g brown sugar
- 1 tsp ground cinnamon
- Finely grated zest of ½ orange
- 50g pecan nuts
- 25g butter
- Ice-cream, clotted cream or Greek yoghurt to serve

METHOD

IN THE KITCHEN

Remove the core from the apples using a corer or small knife, to create a cavity through the middle of each apple to stuff. Sit each apple on a sheet of foil, large enough to wrap the apples well.

Mix together the raisins, rum or sherry, sugar, cinnamon, orange zest and pecan nuts. Stuff generously into the apples, letting any excess spill over. Top the apples with a dot of butter and wrap each one tightly so they are well sealed.

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position, so it is burning at about 180°C.

Place the apples in the barbecue, sitting on the grill. Cover with the lid and cook for 35-40 minutes, until soft to touch, rotating a couple of times for even cooking.

Leave to cool for 5 minutes before unwrapping and topping with ice-cream, clotted cream or yoghurt.

SMOKING

A barbecue from the **HEAT** collection will provide the long and slow indirect cooking that is required to impart the flavour of the wood or charcoal that is being used in the smoking process and result in tenderising the meat that is being cooked.

LONG AND SLOW INDIRECT
COOKING WILL IMPART THE
FLAVOUR OF THE WOOD OR
CHARCOAL THAT IS BEING USED





STARTER

HOT SMOKED SALMON WITH PICKLED CUCUMBER

SERVES 4-6

INGREDIENTS

- Approx. 500g fillet of salmon, pin boned, skin on
- 5-6 bay leaves
- 1 lemon, sliced
- bunch dill
- flaked sea salt and freshly ground black pepper
- 1 cedar smoking plank
- 1 litre cider, optional

For the pickled cucumber:

- 1 large cucumber
- 4 tbsp white wine vinegar
- 4 tsp caster sugar
- 1 tsp salt
- 2 tbsp chopped dill

METHOD

IN THE KITCHEN

Cut the cucumber in half lengthways, then lay it on a chopping board. Use a vegetable peeler and shave long thin ribbons and put in a non-metallic bowl.

Put the vinegar, sugar and salt in a small saucepan and gently heat until the sugar has dissolved. Remove from the heat, pour over the cucumber and put in the fridge for at least 1 hour, or as long as overnight to lightly pickle.

Soak the plank of wood in water or for an even better flavour, cider for about 1 hour.

ON THE BARBECUE

Prepare the barbeque with the baffle in upright position, so it is burning at about 150°C for low and slow cooking.

Sit the salmon on top of the soaked plank of wood and slip bay leaves under the salmon. Lay slices of lemon and sprigs of dill on top and sit the plank on the barbeque grill. Cover with the lid and leave to hot smoke for about 40 minutes, until the salmon just starts to feel firm when lightly pressed in the centre.

Before serving the cucumber, stir through the chopped dill.

Serve the salmon hot or cold with the pickled cucumber on the side.

WOK COOKING

The HEAT Collection is ideally suited to Wok cooking. An adaptor ring can be purchased, so that the high temperatures generated by all the models in the HEAT collection can be applied to this form of cooking.





ROASTING RECIPES

STARTER

WOK-FRIED CHILLI AND GARLIC GREENS

SERVES 4

INGREDIENTS

- 500g mixed greens, such as Tenderstem or sprouting broccoli, kale, chard, cavolo nero, spring greens, brussel tops
- Olive oil
- 2 red chillies, thinly sliced
- 4 cloves garlic, thinly sliced
- 1 bunch spring onions, thickly sliced
- Flaked sea salt and freshly ground black pepper

METHOD

Wash the greens and trim any stalks. If using broccoli, slice in half.

ON THE BARBECUE

Prepare the barbecue for wok cooking, with the baffle set in it's down position (approximately 400°C).

Put a wok on the grill and add a good glug of olive oil, chilli and garlic. Stir-fry for about 30 seconds.

Add the greens and spring onions. Stir-fry and toss around in the pan for about 4-5 minutes until tender. Keep some water to hand and add a splash or two to the wok if the veg are catching and turning too golden before becoming tender. Adding some water will create steam and bring the temperature down in the pan.

Season with salt and pepper and serve straight away.

