

ENTERTAINING GRILL

book of recipe ideas



Cuisinart®

ENTERTAINING GRILL

At Cuisinart, we appreciate that throwing a dinner party, cooking for a special occasion or even having friends over for an impromptu get-together can be a daunting task.

But when you have the right tools at hand, it's easy to rustle up something delicious. Which is why we've developed a range of high quality appliances that can take the strain in the kitchen and give you the confidence to try new things. We're not looking for perfection on a plate - instead, we want real, honest and mouth-watering treats without the fuss.

So here are a few recipes to help you get started with your Entertaining Grill. You'll find lots more at cuisinart.co.uk or by following us on Facebook and Instagram.

Enjoy!

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ENGLISH BREAKFAST

INGREDIENTS

SERVES 4

- 4 portobello mushrooms, whole
- 16 cherry tomatoes, on the vine
- 4 thick bacon rashers
- 150g black pudding, sliced
- 4 eggs
- Handful of rocket leaves
- Vegetable oil, for frying

METHOD

1. Preheat both sides of the "GRILL" to 200°C.
2. Once the "GRILL" is up to temperature, grease with a little vegetable oil.
3. Place the mushrooms and the tomatoes onto the grill plate and cook for 15 minutes, turning halfway through the cooking time.
4. With 10 minutes cooking time 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 grill plate and fry, these can be turned once if you prefer a firmer yolk.
6. Serve with a scattering of rocket leaves.

FRENCH TOAST WITH GRILLED PEACHES

INGREDIENTS

SERVES 4

- 4 ripe peaches
- 2 tbsp dark brown sugar
- 150ml whole milk
- 6 free range eggs
- 8 thick slices slightly stale bread
- Maple syrup
- Butter or oil to grease the grill plate

METHOD

1. Cut the peaches in half and remove the seed. Slice each half in half and toss in a bowl with the sugar. Set aside for 15 minutes.
2. Preheat both sides of the "GRILL" to 180°C.
3. Whisk together the milk and eggs into a shallow bowl. Dip the bread slices into the egg and milk mixture for a minute, making sure the liquid soaks into both sides.
4. Place the peaches skin side down on one side of the "GRILL" plate and cook for about 2 minutes or until the skin starts to caramelize, careful not to burn. Turn over to cook the flesh side for a minute or two.
5. Lightly grease the other side of the "GRILL" plate. Place the soaked bread slices onto the grill and cook for two minutes on each side.
6. Serve the French Toast on a plate with the grilled peaches on top drizzled with maple syrup.

POTATO & COURGETTE HASH BROWN

INGREDIENTS MAKES 8 HASH BROWNS

- 3 medium floury potatoes, peeled & grated
- 1 medium onion, grated
- 1 courgette (approximately 200g), grated
- 1 egg, beaten
- 1 tsp cayenne pepper
- Freshly ground black pepper
- Sea salt
- Vegetable oil for greasing the grill plate

METHOD

1. Preheat both sides of the "GRILL" to 220°C
2. Combine the grated potatoes, onion and courgette. Squeeze out as much liquid as you can from the grated vegetables, then place the ingredients into a large bowl.
3. Add the egg, cayenne pepper, freshly ground black pepper and sea salt into the grated mixture and combine well.
4. Lightly grease the "GRILL" plate with a little of the oil.
5. Place a spoonful of the potato mixture onto the grill and flatten into a pattie. Continue until all the mixture is used.
6. Cook for about 5 minutes on each side, until softened and golden brown.

BREAKFAST PANCAKES

INGREDIENTS

MAKES 8

- 125g plain flour, sifted
- 1 tbsp caster sugar
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- 250ml buttermilk milk
- 1 egg
- 25g butter, melted & cooled
- Extra butter to grease the grill plate

TO SERVE

- 100g blueberries
- Maple syrup

METHOD

1. Preheat both sides of the "GRILL" to 180°C.
2. Place the self raising flour, sugar, baking powder and bicarbonate of soda into a bowl and mix together.
3. In a separate bowl, whisk together the egg and melted butter. Make a well in the centre of the dry ingredients and gradually pour in the wet ingredients. Whisk until a smooth batter forms with no lumps.
4. Using a ladle, pour some of the mixture onto the "GRILL", allowing room to spread. Cook until bubbles appear on the surface of the pancakes and the underside starts to turn golden brown. Flip over and cook for another 1 to 2 minutes until they are cooked through. Serve hot, drizzled with maple syrup and a scattering of blueberries.



GRILLED SPICY CAULIFLOWER

INGREDIENTS

- 1 Cauliflower, approximately 1kg
- 3 tbsp olive oil
- ½ cup chopped coriander
- ½ cup chopped parsley
- 1 lime, quartered

SPICE MIX

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

METHOD

1. Preheat both sides of the "GRILL" to 200°C
2. For the spice mixture place all the ingredients into a bowl and mix together.
3. To prepare the cauliflower cut away the outer leaves and cut around the underside of the cauliflower removing most of the core. Detach the florets where they join at the centre. Cut through the base of each floret to make slightly smaller ones.
4. Place the prepared cauliflower in a bowl and drizzle over the olive oil and season with the spice mixture.
5. Once the "GRILL" is up to temperature place the cauliflower on the grill plate and cook for 10 to 15 minutes until tender and browned, occasionally turning.
6. Transfer the cauliflower to a plate and sprinkle with the chopped coriander and parsley. Finish with a squeeze of lime before serving.

HINTS & TIPS

To make cauliflower steaks take one large cauliflower, trimmed of all leaves and slice lengthwise through the core to produce a cauliflower steak. Season with the spice mix and cook on the "GRILL" until tender and golden. Serve with fresh coriander, parsley and lime juice.

SPINACH & GINGER DUMPLINGS

INGREDIENTS MAKES 4 DUMPLINGS

- 240g spinach
- 227g canned water chestnuts, drained and finely chopped (140g drained)
- 4 spring onions, finely chopped
- 4cm piece of fresh ginger, finely grated
- 1 tbsp soy sauce
- 1 egg, lightly beaten
- 24 dumpling wrappers
- Groundnut oil for oiling the GRILL plate

METHOD

1. Place the spinach in a colander and pour over boiling water. Refresh under cold running water and drain. When cool enough to handle, squeeze excess water from the spinach and chop finely.
2. Combine the spinach, water chestnuts, spring onions, ginger, soy sauce and the beaten egg into a bowl.
3. Lay out the dumpling wrappers and place 2 tsp of the mixture in the centre of each wrapper. Brush the edges of the dumpling wrappers with water.
4. Bring the sides up to join in the centre, rather like a pasty. Pleat the edge to seal.
5. Preheat both sides of the GRILL to 200°C.
6. Lightly oil the 'GRILL' plate and then evenly space out the dumplings and allow to cook for approximately 15 minutes, turning over several times as they start to crisp & brown.
7. Serve with a dipping sauce.

POTATO WEDGES

INGREDIENTS MAKES 8 SKEWERS

- 1kg baking potatoes
- 1 tsp paprika
- Sea salt
- Freshly ground black pepper
- 2 tbsp olive oil

METHOD

1. Preheat both sides of the "GRILL" to 220°C
2. Scrub the potatoes clean and cut into chunky wedges.
3. Add to a pan of boiling water and parboil for approximately 8 minutes.
4. Drain in a colander for a couple of minutes before placing in a bowl.
5. Add the paprika, salt, pepper and olive oil to the potatoes and stir to combine.
6. Place them onto the heated "GRILL" and spread out evenly. Cook for approximately 40 minutes, turning occasionally until golden, crisp and cooked through.

GRILLED TENDERSTEM BROCCOLI

INGREDIENTS

SERVES 4

- 400g tender stem broccoli
- 1 tsp chilli flakes
- Salt and black pepper
- 1 tbsp olive oil
- 30g parmesan, finely grated

METHOD

1. Preheat both sides of the "GRILL" to 200°C
2. Wash the broccoli, drain and trim any woody ends. Slice the broccoli stems in half lengthways.
3. Place in a bowl and season with the chilli, salt, pepper and olive oil. Combine well.
4. Once up to temperature spread the broccoli evenly over the grill and cook for approximately 8 to 10 minutes, turning occasionally until softened and slightly crisp.
5. Sprinkle with the grated parmesan and serve.

CORN ON THE COB

INGREDIENTS

SERVES 4

- 4 Corn cobs
- 2 tbsp olive oil
- 1 tsp cumin seeds

METHOD

1. Preheat both sides of the 'GRILL' to 220°C
2. Place the corn in a large pan of salted boiling water
3. Simmer for 3 to 4 minutes before draining and running under cold water.
4. Pat the corn dry and place in a bowl with the olive oil and cumin seeds. Liberally coat with the mixture before placing on the 'GRILL'.
5. Cook for 30 minutes, turning regularly until tender and golden brown.



CRAB BURGERS WITH FENNEL SLAW

INGREDIENTS

SERVES 4

CRAB BURGERS

- 200g fresh white crab meat
- 100g panko breadcrumbs
- 2 tbsp mayonnaise
- 2 small eggs
- 2 tsp fennel seeds
- Zest of 2 lemons
- 1 chilli, finely chopped
- Handful of fresh parsley, finely chopped

FENNEL SLAW

- 120g fennel, finely sliced
- 120g white cabbage, finely sliced
- 1 red onion, finely sliced
- 2 tbsp mayonnaise
- Juice of 1 lemon

TO SERVE

- 4 Ciabatta buns
- 40g 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 4 evenly sized burgers.
2. Place the burgers on a plate, cover with cling film and then chill for a minimum of 2 hours.
3. For the fennel slaw, place all of the finely sliced vegetables into a bowl.
4. Add the mayonnaise and lemon juice then mix until all of the vegetables are well coated.
5. Season to taste and chill until required.
6. Pre-heat both sides of the "GRILL" to 220°C
7. Place the crab burgers on the "GRILL" and cook for about 5 minutes on each side, until crisp and golden brown.
8. To serve, layer each ciabatta base with the baby spinach leaves and fennel slaw then add the crab burger and top with the ciabatta bun.

HINTS & TIPS

Toast the ciabatta buns on the "GRILL". Cut the buns in half and brush with a little olive oil, toast on the "GRILL" until golden brown.



HONEY DIJON GRILLED TURKEY WITH PAK CHOI

INGREDIENTS

SERVES 4

- 4 turkey breasts
- 2 tbsp sherry vinegar
- 2 tbsp Dijon mustard
- 2 tbsp honey
- 1 tbsp light soy sauce
- 2 cm piece fresh ginger, peeled and grated
- 4 small Pak choi, halved lengthways
- 200g sugar snap peas
- 1 tbsp groundnut oil, and extra for grill plates

TO SERVE

- Noodles, 60g per portion
- ½ 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. Preheat both sides of the "GRILL" to 220°C
5. Grease the plate with a little oil. Drain the turkey and arrange the breasts to one side allowing room for the vegetables. Cook 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 the sugar snap peas onto the "GRILL" and cook, turning occasionally until they start to soften and char
7. Serve the turkey and vegetables with noodles and sprinkle over some sesame seeds.

TENDERLOIN OF PORK WITH ASIAN NOODLE SALAD

INGREDIENTS

SERVES 4

- 400g 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
- Juice of 1 lime
- 2 tbsp groundnut oil

SALAD

- 150g cucumber, halved and sliced
- 6 spring onions, finely chopped
- 100g mangetout, sliced
- 1 red pepper, finely sliced
- Handful of basil leaves, roughly torn
- 200g tender stem broccoli, trimmed of woody stems
- 300g thick udon stir frying noodles
- 1 tbsp groundnut oil for cooking

SERVING

- 50g 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. Preheat both sides of the GRILL to 220°C
5. When the "GRILL" has reached its temperature, place the tenderloin of pork on the "GRILL" and cook for 20-25 minutes, turning halfway through the cooking time.
6. Whist 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. Allow the pork to rest for 5 minutes.
8. Oil the 'GRILL' plate with groundnut oil and place on the udon noodles and broccoli. 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.

CHICKPEA & CARROT PANCAKES

INGREDIENTS

MAKES 8 PANCAKES

- 250g carrots, finely grated
- 250g chickpea flour
- 350ml whole milk (oat milk or similar can used as an alternative)
- 1 tsp fennel seeds
- Sea salt
- Freshly ground black pepper
- Olive oil for greasing the grill plate

METHOD

1. Place all the ingredients except the fennel seeds into a blender or food processor and season with salt and pepper. Blend until you have a smooth batter. Fold in the fennel seeds
2. Preheat both sides of the GRILL to 180°C.
3. Grease the "GRILL" plate with a little olive oil. Place a small ladle of batter onto the plate and gently spread out the batter. Evenly space as many as you can fit on. Cook for a couple of minutes until the pancakes start to set, turn over and cook on the other side until ready.
4. Repeat with the rest of the batter, oiling the plate if necessary. Keep warm in a low oven, layering the pancakes with greaseproof to prevent sticking.
5. Cook chosen toppings (as suggested below) and serve.

TOP TIP

These pancakes can be made in advance and stored in an airtight container in the fridge for up to four days. Alternatively, they can be frozen, placing greaseproof between each pancake to prevent them sticking together. Defrost fully before using.

PRAWN SKEWERS

INGREDIENTS

SERVES 4

- 24 raw medium prawns, peeled & deveined
- 1 large red pepper, deseeded & cut into 1½cm pieces
- 1 yellow courgette, cut into 1cm chunks
- 1 green courgette, cut into 1cm chunks
- 8 lemon wedges
- 2 tbsp olive oil
- Sea salt and freshly ground black pepper
- 8 skewers

METHOD

1. Combine the prawns, red pepper, courgettes, lemon wedges, olive oil, into a bowl and season.
2. Thread the prawns and the vegetables onto the skewer in any order. Repeat until all the skewers are full.
3. Preheat both sides of the "GRILL" to 220°C.
4. Once up to temperature evenly space the skewers on the grill and cook for 15 minutes, turning occasionally.

HINTS & TIPS

Pre soaking the wooden skewers for 1 hour will prevent them from burning during cooking.



GRILLED MACKEREL WITH ORANGE

INGREDIENTS

SERVES 4

- 4 whole fresh mackerel, gutted and scaled and scored a few times on each side
- 2 tbsp olive oil
- Zest of a lemon & orange
- ½ tsp chilli flakes
- 1 orange, sliced
- 2 small courgettes, finely sliced diagonally
- 8 cherry tomatoes
- 1 fennel including tops, finely sliced. (Reserve tops)
- Large handful of watercress
- 2 tsp capers

METHOD

1. Mix the lemon and orange zest together with 1 tbsp olive oil and chilli flakes. Drizzle this over the mackerel and season. Add the slices of orange and reserved fennel tops and allow to marinate for an hour in the fridge.
2. Preheat both sides of the GRILL to 200° C.
3. Toss the courgettes, tomatoes and fennel with the remaining olive oil and season.
4. On one side of the GRILL char the orange segments, then flip them over and lay the fish on top. This helps to stop the fish sticking. Grill the fish for about 5 or 6 minutes either side or until flesh easily flakes away.
5. Whilst the fish is grilling arrange the vegetables on the other side of the GRILL. Cook the vegetables for 2 or 3 minutes on each side or until nicely charred but not burnt.
6. Serve the fish with the watercress, orange slices, grilled vegetables and capers sprinkled over.

1/2 LEG LAMB, BUTTERFLIED & MARINATED WITH ROSEMARY & GARLIC

INGREDIENTS

- 900g butterflied leg of lamb
- 3 tbsp olive oil
- 1 lemon
- 2 fresh rosemary stalks, leaves stripped
- 3 large garlic cloves, skins left on
- Sea salt & freshly ground black pepper

METHOD

1. Place the lamb in a large dish and drizzle with the olive oil. Using a peeler pare the lemon rind and add to the lamb with the rosemary. Keeping the garlic in its skin lightly crush with the palm of your hand and add to the lamb. Season generously and turn the meat over several times until evenly coated on both sides. Cover and allow to marinate for 2 hours
2. Preheat both sides of the 'GRILL' to 220°C.
3. Remove any pieces of garlic that may be sticking to the lamb and place the lamb onto the 'GRILL' skin side down and brown before turning over. Once evenly browned turn the temperature down to 200°C and cook for approximately 20 minutes before turning over and cooking for a further 20 minutes for medium rare.
4. When the lamb is cooked, transfer to a warm dish and leave to rest in a warm place for 10 minutes
5. Serve with accompanying dishes

CHICKEN FAJITAS

INGREDIENTS

MAKES 8 FAJITAS

- 1 red pepper, de-seeded & sliced
- 1 yellow pepper, de-seeded & diced
- 1 medium red onion, sliced
- 4 skinless, boneless chicken breasts, sliced into strips
- 2 tsp smoked paprika
- Large pinch ground cumin
- Juice of 1 lime
- 2 tbsp olive oil
- Sea Salt
- Freshly ground black pepper
- Olive oil for greasing plates

SALSA

- 15 ripe cherry tomatoes, roughly chopped
- ½ a fresh red chilli finely chopped
- 1 small bunch fresh coriander, roughly chopped
- Extra virgin olive oil
- Sea salt & freshly ground pepper

TO SERVE

- 8 tortillas
- Sliced avocado
- Lime wedges

METHOD

1. Preheat both sides of the "GRILL" to 220°C.
2. In a bowl place the red pepper, red onion, chicken strips, smoked paprika, ground cumin, lime juice and olive oil. Season with sea salt & pepper. Stir well and leave to one side to marinate for 5 minutes.
3. To make the salsa, place all the salsa ingredients into a bowl and combine.
4. Preheat the oven to warm the tortillas as per the instructions of the tortillas.
5. Lightly grease the "GRILL" plate.
6. Place the chicken mixture onto the "GRILL". Cook for 6 to 8 minutes, turning over the chicken and vegetables. Ensure the chicken is cooked through and golden brown and the vegetables lightly grilled.

TO SERVE

Serve the warmed tortillas and grilled chicken with the salsa, sliced avocado and lime wedges



BEEF BURGERS WITH GARLIC MAYONNAISE

INGREDIENTS

SERVES 4

- 600g of good quality mince
- 1 red onion, peeled and finely sliced
- 1 beef tomato, finely sliced
- 1 little gem lettuce
- Sea salt
- Freshly ground black pepper
- 4 brioche or burger buns
- Butter
- 4 tbsp good quality mayonnaise
- 2 gloves of garlic, crushed
- Oil for greasing the grill

METHOD

1. Preheat both sides of the "GRILL" to 220°C
2. Split the buns and butter the insides.
3. Combine the crushed garlic with the mayonnaise.
4. Put the ground beef in a mixing bowl. Evenly sprinkle over the salt and pepper. Fold the meat over a few times to incorporate everything. Do not overwork the mixture.
5. Divide the mixture into 4 and place on a baking tray lined with baking parchment. Gently form each portion into a burger by pressing the mixture down until they are about 2cm thick and slightly wider than your bun.
6. Oil the "GRILL" and place the burgers onto the "GRILL". Allow the burger to sear until browned. Turn and sear the other side. Once evenly browned turn the temperature down to 200°C and cook for approximately 5 minutes on each side.
7. Whilst the burgers are cooking, Grill the brioche buns, butter side down until browned.
8. Allow the burgers to rest for a few minutes.
9. Assemble your burgers by layering the ingredients on your brioche bun.



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