

# 2 IN 1 GRILL & SANDWICH MAKER

*Recipe Ideas*



**Cuisinart®**



## *Welcome to* **CREATIVE CUISINE.**

The 2 in 1 Grill and Sandwich Maker is ideal for making quick and easy meals and snacks with no fuss. Whether it's a gourmet steak, a quick lunch, an after-school filler or a late-night snack it's the perfect machine.

We have designed a few recipes to help you get started with your 2 in 1 Grill & Sandwich Maker.

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# TUNA BURGER WITH AVOCADO CREMA

## INGREDIENTS

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### FOR THE TUNA

- 400g Sushi Grade Tuna
- Sea Salt and freshly Ground White Pepper
- 2 tbsp White Sesame Seeds
- 2 tbsp Black Sesame Seeds
- Groundnut Oil

### FOR THE AVOCADO CREMA

- 1 Avocado
- 1 tbsp Tahini
- Pinch of Salt
- Pinch of Cayenne Pepper
- 1 tbsp Lime Juice
- 1 tsp Sesame Oil

### TO ASSEMBLE THE BURGER

- 2 Brioche or Sesame Buns, cut in half
- 4 Leaves of Baby Gem Lettuce, washed and dried
- 4 Rounds of Sliced Red Onion

### YOU WILL ALSO NEED

A small food processor

## METHOD

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1. Take the tuna out of the fridge half an hour before cooking it, to allow it to reach room temperature. Divide the tuna into two portions and season each steak with salt and pepper. Evenly scatter the sesame seeds on to a flat wide plate or baking sheet, then lay the tuna steaks on top, turning them over so that they are both completely covered in seeds.
2. To make the avocado crema, slice the avocado in half, remove the pip and squeeze the flesh out of the skin, into the bowl of a small food processor. Add the tahini, lime juice, salt, cayenne and sesame oil and process until you have a smooth, creamy paste. Place to one side while you cook the tuna.
3. Fit the grill plates and preheat on 'HIGH'. When the green indicator light shows, brush the plates with a little groundnut oil. Place your sesame-crusted tuna onto the lower plate and lower the lid until it rests gently on the food. Cook for one to two minutes for rare; three to four minutes for medium. You should wait until the white sesame seeds start to turn golden. Remove the tuna and place on a plate.
4. Brush the sliced sides of brioche or sesame buns with a little groundnut oil, and grill them, cut side down until crisp and golden. To assemble your burger, lay some baby gem and red onion on the bottom half of the buns, top with the grilled tuna, and spread over the avocado crema.





# BRIE & CRANBERRY CIABATTA

## INGREDIENTS

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- 1 Small Ciabatta
- 2-3 tbsp Cranberry Sauce
- 60g Brie
- Handful of fresh Rocket

## METHOD

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1. Fit the grill plates and preheat on '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, crispy and the cheese has melted.
7. Remove with the scraping tool and serve.



# CHICKEN SATAYS WITH PEANUT SAUCE

## INGREDIENTS

Makes 8 skewers

### FOR THE CHICKEN SATAYS

- 350g Mini Chicken Breasts
- 2 Stalks of Lemongrass, peeled & finely chopped
- 1 Red Chilli, chopped
- 2 inch 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
- 2 tbsp Olive Oil

### FOR PEANUT SAUCE

- 1 tbsp Nut Oil
- 1 Garlic Clove, peeled and crushed
- 1 Small Onion, peeled and finely chopped
- ½ Ground Red Chilli Pepper
- ½ 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
- Juice of a Lemon
- 100g Peanut Butter

### YOU WILL ALSO NEED

A spice grinder or pestle and mortar

## METHOD

1. For the chicken satays 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 over night 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. Fit the grill plates and set the temperature to 'HIGH'.
5. Add each strip of chicken lengthwise onto wooden skewers. Once the Grill & Sandwich maker is up to temperature (the green light will illuminate) add the chicken and bring the lid down so that it rests gently on the food. Cook for approximately 8 minutes ensuring the chicken is cooked through.
6. Serve hot with the Peanut Sauce.

## Hints & Tips

*To prevent your wooden skewers from charring, soak them in warm water for at least 30 minutes before use.*





# SALMON, ORANGE & WATERCRESS SALAD

## INGREDIENTS

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### FOR THE SALMON FILLETS

- 2 Salmon Fillets
- 8 New Potatoes, parboiled
- 1 tbsp Olive Oil
- Salt & Pepper for seasoning

### FOR THE DRESSING

- 2 tbsp Extra Virgin Olive Oil
- Juice of 1 Orange
- Juice of ½ a Lime
- 1 tsp Dijon Mustard
- 2 tsp Honey
- 1 tbsp Fresh Basil, chopped
- Pinch of Salt

### FOR THE SALAD

- ½ Red Onion, finely sliced
- 2 Large handfuls of Watercress
- 2 Large handfuls of Lambs Lettuce
- 1 Handful of Flat Leaf Parsley
- 8 Cherry Tomatoes, halved
- 1 Orange, segmented
- 12 Black Olives

### YOU WILL ALSO NEED

A small food processor or blender

## METHOD

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1. Fit the grill plates and preheat on 'HIGH'.
2. Cut the parboiled potatoes in half and toss in a bowl with the olive oil and a little salt & pepper. Place the potatoes on the lower grill plate and without closing the lid, cook until lightly charred, turning occasionally. Once the potatoes are ready, set aside to cool a little before mixing with your salad ingredients.
3. Put the salmon in the bowl with the remaining olive oil and coat well. Place on the bottom grill plate and lower the lid, cooking for 5 to 7 minutes, until cooked through and slightly charred.
4. Whilst the salmon is cooking, prepare the dressing by placing all the dressing ingredients into a small food processor or blender and mixing until combined.
5. Mix all the salad ingredients together along with the grilled potatoes and share between two plates. Finally, place the cooked salmon on top and drizzle over the dressing.

# CRAB BURGER WITH FENNEL SLAW

## INGREDIENTS

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### 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 1/2 a lemon

### TO SERVE

- 2 Ciabatta Buns
- Baby Spinach Leaves

## METHOD

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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 for a minimum of 2 hours.
2. For the fennel slaw, place the fennel and white cabbage into a bowl. Add the mayonnaise and lemon juice then mix until all of the vegetables are coated. Season to taste and chill until required.
3. Fit the grill plates and preheat on 'HIGH'. When the green indicator light shows, place the crab burgers on the lower grill plate and close the lid, cooking for approx. 5min until crisp and golden brown.
4. To serve, layer each ciabatta base with the baby spinach leaves and fennel slaw, then place the crab burger on top, followed with the ciabatta bun to finish.

# BEEF TAGLIATA WITH CHARGRILLED VEGETABLES

## INGREDIENTS

- 300g Rib Eye Steak
- 1 Small Courgette
- 1 Small Yellow Pepper
- 1 Small Red Pepper
- 8 Asparagus Spears
- 50g Parmesan, shaved
- 20g Rocket
- 50g Pesto
- 30ml Balsamic Vinegar
- 30ml Olive Oil
- Salt and ground Black Pepper

## METHOD

1. Fit the grill plates and preheat on 'HIGH'.
2. Bend the asparagus spears until they snap and throw the woody end away. Blanch for 30 seconds in hot salted water then refresh in ice cold water.
3. Cut the peppers into 3cm strips and remove the seeds. Slice the courgette into thin ribbons.
4. Rub the vegetables with 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.
5. Rub the meat with olive oil and season. Place on the grill and lower the lid. Cook for 8 minutes (or less depending on your preference).
6. Arrange the vegetables on plates and top with the rocket leaves and shaved parmesan.
7. Slice the beef very thinly and arrange on the salad.
8. Serve each plate with a drizzle of pesto, balsamic vinegar and olive oil.



# BROAD BEAN, PEA & PROSCIUTTO FRITTATA

## INGREDIENTS

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- 80g Fresh Broad Bean Pods
- 60g Fresh Peas
- 2 slices of Prosciutto, finely sliced
- Handful of fresh Mint
- 4 Eggs
- 15g Parmesan, finely grated

## METHOD

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1. Cook the broad beans and peas for approximately 4-6 minutes then plunge into cold water to preserve the colour.
2. In a bowl, stir together the peas, broad beans, prosciutto and mint.
3. Lightly whisk the eggs in a separate bowl and pour over the vegetable & prosciutto mix. Grate over the parmesan and mix until combined. Season well.
4. Fit the sandwich plates and set the temperature to 'HIGH'. When the green indicator light shows, lightly spritz the plates with olive oil. Carefully pour the frittata mix into the lower plate.
5. Close the lid and leave to cook for around 8 minutes. Serve when firm and golden brown.



# PROSCIUTTO, TOMATO & ASPARAGUS CALZONE

## INGREDIENTS

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- 300g Prepared Pizza Dough, split into 4 equal amounts
- 40g Prosciutto
- 6 stalks of Asparagus, lightly steamed & chopped
- 1 Tomato, sliced
- 1 small handful of Spinach
- 50g Mozzarella, grated
- 10g Parmesan, grated
- 2 tbsp Tomato Paste
- Olive Oil

## METHOD

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1. Fit the sandwich plates and preheat on 'HIGH'.
2. To prepare the calzone, dust your work surface with a little flour and roll out the pizza dough with a dusted rolling pin into 4 small pizza bases with a diameter of 12cm.
3. Spread an even amount of tomato paste over each pizza base.
4. On half of each pizza base (leaving enough space at the edges to seal the calzone once filled) place the prosciutto, followed by the asparagus, spinach, sliced tomato, grated mozzarella and parmesan.
5. Fold the pizza dough over to cover the fillings and seal the calzone edges by pressing the dough together with your fingers or a fork.
6. Once the green indicator light shows, brush the sandwich plates with a small amount of olive oil. Place the 4 calzones into the preheated plates. Close the lid and cook for approximately 8 minutes, or until the pizza dough is evenly golden.



# BLACK TRUFFLE & QUAIL EGG CROQUE MONSIEUR

## INGREDIENTS

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### FOR THE BÉCHAMEL SAUCE

- 125ml Milk
- 1 tbsp Flour
- 1 tbsp Butter
- 15g Gruyere Cheese, grated
- 1 tsp Truffle Oil

### FOR THE SPINACH

- 100g Baby Spinach
- Knob of Butter
- Nutmeg (to taste)

### FOR THE FILLING

- 4 slices of Bread
- Butter
- 4 slices of Ham
- 4 Quail Eggs
- 60g Gruyere Cheese, grated
- 10g Black Truffles, finely sliced

## METHOD

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1. To make the béchamel sauce, bring the milk to a gentle simmer in a saucepan.
2. Melt the butter in a pan, then add the flour and keep stirring. Let it gently cook for a minute then add the hot milk. Continue to stir until it comes together and forms a very thick consistency.
3. Add the grated gruyere and truffle oil, stirring until completely smooth. Remove from the heat.
4. To cook the spinach, melt the butter in a saucepan. Add the spinach and nutmeg and stir until wilted.
5. Set aside to cool a little, then squeeze out the excess water.
6. Fit the sandwich plates and set the temperature to 'HIGH'.
7. Butter the bread on what will be the outside surfaces.
8. Spread the béchamel sauce on what will be the inner sides of each slice of bread.
9. On a work surface or chopping board, lay 2 pieces of ham on top of each other and cut to be the approximate size of the bread. Cut 2 holes in the ham diagonally opposite each other approximately 2cm wide (these will become the moulds for the quail eggs). Repeat with the remaining 2 slices of ham.
10. Place the layered ham onto 2 of the slices of bread with béchamel sauce.
11. Crack a quail egg into each of the holes in the ham.
12. Spread the grated gruyere cheese over the ham and eggs, followed by the spinach and sliced black truffles.
13. Close the sandwiches with the remaining 2 slices of bread.
14. Place them onto the lower sandwich plate and cook for 4-5 minutes until golden brown.
15. Serve with a crisp fresh salad.



# PASTRAMI & HERB CREAM CHEESE TOASTED SANDWICH

## INGREDIENTS

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- 4 slices of Brown Bread
- 4 slices Pastrami
- 2 small Gherkins, finely sliced
- 2 tbsp Chopped Dill
- 80g Cream Cheese
- Butter

## METHOD

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1. Fit the sandwich plates and preheat on 'HIGH'.
2. Generously butter the 4 slices of brown bread on what will be the outside of the toasted sandwich.
3. Mix the chopped dill and cream cheese together.
4. Lay the 4 slices of bread on a work surface (butter side down). Spread the dill and cream cheese mixture on the bottom slices of your toasted sandwich. Top with the sliced gherkins, followed by the pastrami. Place the remaining 2 slices of bread (butter side up) to finish the sandwich.
5. Once the green indicator light shows, place both sandwiches onto the heated plates and close the lid. Cook for 5 minutes or until golden brown and serve.

# TOMATO, MOZZARELLA & ROCKET FOCACCIA

## INGREDIENTS

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- 4 slices of Focaccia Bread
- 4 slices of Tomato
- 55g Fresh Mozzarella (approximately 2 to 3 slices per sandwich)
- Rocket Leaves
- 1 tbsp Olive Oil

## METHOD

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1. Fit the sandwich plates and preheat on 'HIGH'.
2. Lay two slices of bread on a work surface. Place 2 slices of tomato on each slice and distribute fresh mozzarella and rocket leaves equally between the two sandwiches. Place remaining bread on top and lightly brush tops with olive oil.
3. Once the green indicator light shows, place sandwiches on the heated plates and close.
4. Toast for approximately 5 minutes until golden brown.
5. Cut along the perforated edge and serve.

# GRUYERE FILO TRIANGLES WITH SPINACH

## INGREDIENTS

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- 4 rectangles of Filo Pastry (3 leaves thick and sized to fit one half of the full sandwich plate)
- 80g Gruyere Cheese, grated
- 2 large handfuls of Spinach
- 4 tsp Sunflower Seeds
- 2 tsp Fresh Thyme
- Salt & Pepper
- Softened Butter

## METHOD

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1. Fit the sandwich plates and preheat on 'MEDIUM/HIGH'.
2. Place your spinach in a colander and pour over boiling water until it wilts. When cool enough, squeeze out the excess water and roughly chop.
3. Lay your filo pastry sheets out on a flat surface (leaving the 3 layers together). In the centre of each of the pastry rectangles place the gruyere cheese, wilted spinach, sunflower seeds, fresh thyme and season with salt and pepper. Brush the edges of the rectangles with butter, then fold over to create a filled triangle, squeezing the edges together. Lightly brush each side of the triangles with butter.
4. When the green indicator light shows, lay the pastries on the heated plates, close the lid and cook for approximately 5 minutes or until golden brown.

# CHOCOLATE & MIXED BERRY TURNOVERS

## INGREDIENTS

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- 320g Ready-rolled Puff Pastry
- 120g Mixed Berries (strawberries, blackberries, raspberries)
- 100g good quality Milk Chocolate, chopped into small chunks
- Creme Fraîche and Icing Sugar to serve

## METHOD

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1. Unroll and cut the puff pastry so that you have four rectangles, each of them sized to fit one half of the full sandwich plate.
2. In the centre of each of the rectangles place your berries and milk chocolate. Fold the pastry over to create 4 triangles. Crimp the edges to seal, ensuring the pastry isn't too thick.
3. Fit the sandwich plates and set the temperature to 'MEDIUM/HIGH'. When the green indicator light shows, carefully place each triangle in a sandwich pocket and close the lid. Cook for approximately 10 minutes.
4. When the turnovers are nicely browned, remove and leave to rest for a few minutes.
5. Serve with creme fraîche and a dusting of icing sugar.

## NOTES



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