

2 IN 1 GRILL & SANDWICH MAKER

book of recipe ideas



Cuisinart®

2 IN 1 GRILL & SANDWICH MAKER

Whether it's for a light breakfast, a quick and easy meal or a healthy snack, the Cuisinart 2 in 1 Grill & Sandwich Maker is extremely versatile and perfect to use for the whole family, from breakfast, through to lunch and dinner.

With 2 different sets of plates, it can be used to make delicious, toasted sandwiches, omelettes, tasty seared steaks and so much more.

Here are a few recipes to help you get started with your 2 in 1 Grill & Sandwich Maker. You'll find lots more at **cuisinart.co.uk** or by following us on Facebook and Instagram.

Enjoy!

CONTENTS

GRILL

Crab Burgers with Fennel Slaw	4
Grilled Halloumi on Sour Dough	6
Chicken Satay with Peanut Sauce	7
Beef Tagliata with Chargrilled Vegetables	8
Summer Salad	9
Chicken and Blackbean Burritos with Feta and Salsa	10
Grilled Halloumi and Pineapple Kebabs with Mint and Lime Glaze	11

SANDWICH

Gorgonzola, Prosciutto and Pear Toasted Sandwich	12
Mushroom, Thyme and Feta Egg White Frittata with Garlic Toast	13
Moroccan Vegetable and Feta Flatbreads	14
Broad Bean, Pea and Prosciutto Frittata	16
Prosciutto, Tomato and Asparagus Calzone	17
Chocolate and Mixed Berry Turnovers	18
French Toast	19

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
- Olive oil to lightly grease the grill plates

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 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 and preheat on HIGH. Lightly grease the grill plates with the olive oil. When the green indicator light shows, place the crab burgers on the lower grill plate and lower the lid, cooking for approximately 5 minutes 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.

HINTS & TIPS

Try crisping the buns on the grill. Place each half, cut side down onto the lower grill plate, with the lid up. Cook until slightly crisp and warmed through.





GRILLED HALLOUMI ON SOURDOUGH

INGREDIENTS

SERVES 2

- 4 slices of sourdough bread
- 1 tbsp olive oil for drizzling over the bread
- 225g halloumi, thickly sliced
- 1 ripe avocado, sliced
- ½ medium courgette, ends trimmed
- Olive oil to lightly grease the grill plates

TO SERVE

- 1 tbsp sunflower seeds
- 1 tbsp pumpkin seeds
- Small bunch of dill
- Chilli sauce

METHOD

1. Attach the GRILL and preheat on HIGH. Lightly grease the grill plates with the olive oil.
2. When the green indicator light shows, place the slices of halloumi on to the grill plate and lower the lid to cook on both sides until golden brown.
3. Drizzle the sourdough with olive oil. Remove the cooked halloumi from the grill and add the sourdough slices. Lower the lid to cook on both sides until golden brown.
4. Meanwhile, spiralize the courgette using a spiralizer, or one of our products, such as the Expert Prep Pro with the spiralizer attachment.
5. To serve, place pieces of halloumi onto the toasted sourdough. Follow with a layer of avocado. Top with the spiralized courgette, seeds and dill. Drizzle over some chilli sauce.

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 THE 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 satay, 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 and preheat on HIGH.
5. Add each strip of chicken lengthwise onto wooden skewers. When the green indicator light shows, place the chicken onto the grill plate and lower the lid. 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.

BEEF TAGLIATA WITH CHARGRILLED VEGETABLES

INGREDIENTS

SERVES 2

METHOD

- 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

1. Attach the GRILL plates and preheat on HIGH.
2. Rub the vegetables, with half the olive oil. When the green indicator light shows, place the vegetables on the lower grill plate and close the lid, cooking the vegetables for 4 minutes. The vegetables may need to be cooked in a couple of batches. Once ready set aside.
3. Rub the meat with the remaining olive oil and season.
4. When the green indicator light shows, place the meat on the grill plate 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.



SUMMER SALAD

INGREDIENTS

SERVES 2

- 200g courgettes, sliced lengthways
- 200g aubergine, sliced into rounds
- 1 lemon, halved
- ½ tbsp olive oil
- Sea salt & ground black pepper
- 50g beetroot leaves
- 2 courgette flowers (optional)

FOR THE VINAIGRETTE

- 125ml olive oil
- 2 tbsp sherry vinegar
- Juice 1 lemon
- 1 clove crushed garlic
- 2 tsp honey
- Sea salt & ground black pepper

METHOD

1. Attach the GRILL plates and preheat on HIGH.
2. Place the prepared courgette and aubergine slices into a bowl. Squeeze over the lemon juice from the lemon halves. Drizzle with the olive oil and toss together. Season with salt and pepper.
3. When the green indicator light shows, place the seasoned vegetables onto the grill plate and lower the lid. Cook for 10 minutes until tender and lightly coloured. The vegetables may need to be cooked in a couple of batches. Once ready set aside.
4. Mix together the ingredients for the vinaigrette.
5. In a bowl toss the beetroot leaves and courgette flowers with the cooked vegetables and drizzle with some of the vinaigrette before serving.

CHICKEN & BLACKBEAN BURRITOS WITH FETA AND SALSA

INGREDIENTS

SERVES 2

METHOD

- 1 chicken breast, sliced
- 1 small aubergine cut into thin slices
- 1 yellow pepper cut into slices
- 1 fresh lime, halved
- ½ a tin of black beans, drained
- 1 tomatoes, chopped into small chunks
- 1 spring onion
- 2 whole-wheat wraps
- Handful of shredded lettuce
- 50g feta, crumbled
- 2 tbsp sour cream
- Chilli oil for drizzling
- Olive oil to lightly grease the grill plates

1. Attach the GRILL plates and preheat on HIGH. Lightly grease the grill plates with the olive oil.
2. When the green indicator light shows, place the chicken slices onto the grill plate and lower the lid. Cook until charred and cooked all the way through then remove from the heat.
3. Grill the aubergine slices and yellow pepper on the grill with the lid closed until charred and remove from the heat.
4. Place the lime halves cut side down onto the grill plate and cook with the plates open for a few minutes until charred and caramelised.
5. Chop the spring onion into thin slices and add to a bowl with the chopped tomatoes, sprinkle in some salt and pepper.
6. To assemble your Burrito, lay the chicken, peppers, aubergine, black beans and lettuce across the centre of the wrap. Sprinkle with the tomatoes and spring onion salsa and crumble over some feta. Fold in the two sides and roll from the bottom up, sealing with a bit of oil at the end.
7. Place the burrito onto the grill and gently close the lid. Cook for 3 minutes until the wrap has some charred lines and is nicely toasted.
8. In a small bowl, mix the sour cream with some chilli oil and marble in, cut the burrito in half and serve with the caramelised lime.



GRILLED HALLOUMI & PINEAPPLE KEBABS WITH MINT & LIME GLAZE

INGREDIENTS

SERVES 4

- 200g halloumi, cubed approx 2cm
- 1 small pineapple, cubed approx 2cm
- 2 courgettes, cut into ribbons using a vegetable peeler
- 6 mint leaves, finely chopped
- 1 garlic clove, crushed
- 1 lime, halved
- 1 tbsp honey
- 2 tbsp olive oil
- Salt and pepper
- Olive oil to lightly grease the grill plates

METHOD

1. Open the 3 in 1 Grill to its flat position. Attach the GRILL plates and preheat on HIGH. Lightly grease the grill plates with the olive oil.
 2. To assemble the kebabs, concertina a courgette ribbon and place on the skewer, followed by a piece of pineapple and then halloumi. Repeat the process any way you like until you've made up your skewers.
 3. Using a suitable bowl make a glaze by combining the chopped mint leaves, garlic, honey, olive oil and the juice of half the lime.
 4. Brush the kebabs with the glaze.
 5. When the green indicator light shows, place the kebabs and the remaining lime half onto the grill plate and lower the lid. Cook for 2-3 minutes on or until lightly browned.
1. Serve immediately with some extra courgette ribbons and drizzling over the juice of the grilled lime half.

HINTS & TIPS

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

GORGONZOLA, PROSCIUTTO AND PEAR TOASTED SANDWICH

INGREDIENTS

SERVES 2

METHOD

- 4 slices of brown
- Butter
- 40g gorgonzola, torn into chunks
- 1 small pear, cored and finely sliced
- 2 slices of prosciutto
- 4 leaves of radicchio, sliced
- Freshly ground black pepper

1. Attach the Sandwich plates and preheat on High.
2. Generously butter the 4 slices of bread on what will be the outside of the toasted sandwich.
3. Place two slices of the brown bread, olive oil side down onto a work surface and layer the slices with the gorgonzola, pear slices, prosciutto and finely sliced red cabbage. Season to taste.
4. Top with the remaining slices of brown bread, olive oil side facing up.
5. Once the green indicator light shows, place each sandwich onto the heated plates and close the lid. Toast for 5 minutes until golden brown and serve.



MUSHROOM, THYME & FETA EGG WHITE FRITTATA WITH GARLIC TOASTS

INGREDIENTS

SERVES 2

METHOD

- 5 egg whites, lightly beaten together
- 30g shiitake mushrooms, sliced
- 50g feta, crumbled
- 2 thick slices of ciabatta
- 1 clove of garlic
- 1 tomato, halved
- A sprig of fresh thyme
- Extra virgin olive oil

1. Attach the GRILL plates and preheat on HIGH.
2. Whilst the plates are heating, cut the garlic clove in half and rub over the ciabatta soldiers and tomato halves. Drizzle with olive oil.
3. When the green indicator light shows, place the ciabatta slices and tomato halves onto the lower grill plate. Cook the ciabatta slices for 3-4 minutes on each side or until charred. Remove the ciabatta and tomato from the plates and set aside.
4. Switch off the 2 in 1 Grill & sandwich Maker and allow the plates to cool. Once cool, carefully remove the grill plates and attach the SANDWICH plates. Preheat the machine to HIGH. Lightly grease the sandwich plates with the olive oil.
5. Pour the egg whites into the bottom sandwich plate, filling the four triangles nearly to the top. Tear up the mushrooms, feta and remove the thyme leaves from their stalks and sprinkle it all into the triangles. Close the lid and cook on high for 5 minutes.
6. Once cooked, carefully remove the frittata from the plates and serve with the garlic ciabatta and tomato.

MOROCCAN VEGETABLE & FETA FLATBREADS

INGREDIENTS

SERVES 4

METHOD

FOR THE FLATBREADS

- 250g plain bread flour
- 1 tsp salt
- 1 tsp quick yeast
- 1 tbsp olive oil
- 150ml warm water

FOR THE FILLING

- 1 tbsp olive oil
- 1 garlic clove, finely chopped
- 1 small red onion, finely chopped
- 2 tsp ras-el-hanout spice
- 250g cherry tomatoes, roughly chopped
- 150g chickpeas
- 100g baby spinach leaves
- 100g feta, crumbled
- 40g pine nuts, toasted

FOR THE FLATBREADS

1. Place the flour, salt, yeast, olive oil and warm water into a bowl. Stir well until combined. Using floured hands start to bring the ingredients together to form a dough.
2. Lightly flour your work surface and then knead the dough for around 5 minutes, until smooth and elastic. (If your dough is sticky add a little more flour). Place the dough in a lightly oiled bowl, cover with cling film and then leave in a warm place for around an hour, or until doubled in size.

FOR THE FILLING

3. Heat the olive oil in a frying pan and add the garlic and onion. Fry over a medium heat for 5 minutes and then add the ras-el-hanout spice. Continue to fry for another 5 minutes, before adding the tomatoes and chickpeas.
4. Cook for a further 15 minutes, until the tomatoes have completely broken down, then stir through the spinach leaves until they wilt.
5. Remove from the heat, season well and leave to cool. Once cool stir through the pine nuts and feta.

ASSEMBLY

6. When the dough has proved, place them onto a lightly floured surface and divide into four equally sized balls. Roll each into a long rectangle, approximately 14cm x 28cm. Spoon a quarter of the filling onto the top half of the rectangle, and brush the edges around the filling with water. Bring up the bottom of the rectangle to create a pocket, and press the edges together to seal.
7. Attach the SANDWICH plates and preheat on 'HIGH'. When the green indicator light shows, carefully place the stuffed flatbreads into the sandwich plates..
8. Close the lid and leave to cook for 8-10 minutes or until the flatbread is golden. Repeat with the remaining two flatbreads.
9. Leave to cool for a few minutes before serving. The flatbreads are also delicious cold.



BROAD BEAN, PEA & PROSCIUTTO FRITTATA

INGREDIENTS

SERVES 2

METHOD

- 80g fresh podded broad bean,
- 60g fresh peas
- 2 slices of Prosciutto, finely sliced
- Handful of fresh mint
- 4 eggs
- 15g parmesan, finely grated
- Olive oil to lightly grease the grill plates

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. Attach the SANDWICH plates and preheat on HIGH. Lightly grease the grill plates with the olive oil.
5. When the green indicator light shows, carefully pour the frittata mix into the lower plate.
6. Close the lid and leave to cook for around 8 minutes. Serve when firm and golden brown.



PROSCIUTTO, TOMATO & ASPARAGUS CALZONE

INGREDIENTS

SERVES 2

METHOD

- 3300g 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

1. Attached 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 filed) 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 sandwich plates. Close the lid and cook for approximately 8 minutes, or until the pizza dough is evenly golden.

CHOCOLATE & MIXED BERRY TURNOVERS

INGREDIENTS

SERVES 2

- 320g ready-rolled puff pastry
- 120g mixed berries (strawberries, blackberries, raspberries)
- 100g milk chocolate, chopped into small chunks

TO SERVE

- Creme fraîche
- Icing sugar

METHOD

1. Unroll and cut the puff pastry so that you have four 14 x 14cm squares.
2. In the centre of each of the squares 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. Attach 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.

FRENCH TOAST

INGREDIENTS

SERVES 2

- 4 Free Range Eggs
- 100g Golden Caster Sugar
- 150ml Double Cream
- 100ml Milk
- 2-3 inch piece of Ginger, grated
- 1 Vanilla Pod, scraped
- 4 Slices of 1 day old, extra thick, White Bread
- 4 tbsp Icing Sugar

METHOD

1. In a pan, heat together the cream, milk, sugar and ginger. Allow to infuse for around 5 minutes on a low heat.
2. Once simmering, remove from the heat and sieve the mixture into a bowl. Allow to cool to room temperature.
3. Once cooled, whisk in the eggs and vanilla until well combined.
4. Pour half of the mixture in a large shallow dish. Add 2 thick hand cut slices of bread, ensuring each piece of bread is completely covered.
5. Allow the bread to soak in the mixture for a few minutes on each side. Attach the SANDWICH plates and preheat on HIGH.
6. When the green indicator lights, place the slices onto the heated plates and cook for around 5-6 minutes, until golden brown all over.
7. Add the rest of the mixture and the remaining bread to the shallow dish. Ensure all pieces are well covered on both sides and repeat step 6.
8. Serve each portion with a sprinkling of icing sugar.

Cuisinart®
CUISINART.CO.UK