

TAGWOOD™ BBQ

STYLED TO PERFECTION, CREATED TO LAST, BORN TO GRILL

THE ULTIMATE



GRILLING **ACADEMY**



COOKBOOK

A GUIDE TO MAKE THE MOST OUT
OF YOUR TAGWOOD BBQ GRILL



INCLUDES MEAT BASED AND VEGAN RECIPES



EACH RECIPE CONTAINS A QR
CODE THAT WILL LEAD YOU TO
A STEP BY STEP VIDEO

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MEAT BASED



Scan to watch full recipe!

SKIRT STEAK WITH LLAJUA SAUCE AND BURNT GRAPES

★★★★★
DIFFICULTY
2/5


PREP TIME
20'


COOK TIME
50'


SERVES
4

INGREDIENTS

1 kg skirt steak
0.5 kg green grapes
200 grs muscovado sugar

FOR THE BUTTER MIX

300 grs butter
1 garlic head
sea salt
chopped rosemary
black pepper

FOR THE LLAJUA SAUCE

1 big tomato/2 small ones
200 grs muscovado sugar
sea salt
red wine vinegar
chili pepper powder
pepper

PREPARATION

- 1 - Take the skin off and hang the skirt steaks with the S-shaped meat hooks. Let them get that smoky flavour for about 30 minutes.
- 2 - Prepare the butter dressing: wrap in foil one garlic head and cook it on medium heat for about 20 minutes. Once ready, take out the garlic flesh and mix it with butter, sea salt flakes, chopped rosemary and blackpepper.
- 3 - With a brush, spread skirt steaks with butter dressing. Grill the steaks on high heat, 8 minutes each side, so you will get them medium rare. Spread butter mix on both sides of the steaks.
- 4 - Burnt grapes: preheat the secondary grate on high heat. Once it's ready, take the grapes over the grate. Add muscovado sugar, olive oil, and cook until they get a beautiful burnt color.
- 5 - For the llajua sauce: grate fresh tomatoes and mix with sea salt, dried chilli pepper powder, muscovado sugar, black pepper, red wine vinegar, and olive oil.
- 6 - Preprepare the table top warming brazier by adding wood embers.
- 7 - Plate the skirt steaks, grapes and sauce. Enjoy!



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STUFFED POTATOES WITH SUCKLING PIG AND DRIED TOMATOES "CHIMICHURRI"



DIFFICULTY

2/5



PREP TIME

45'



COOK TIME

5HS



SERVES

4

INGREDIENTS

One suckling pig (4 kg)

For the brine

3 lts water

0.05 lts wine vinegar

30 grs salt

1 thyme branch

1 rosemary branch

20 grs oregano

1/2 garlic head

For the stuffed potatoes

1 kg potatoes

0.15 lts milk

1 gr nutmeg

For the "chimichurri"

1 handful of dried tomatoes

1 handful of parsley

10 grs green onion

10 ml olive oil

5 ml balsamic vinegar

pinch of sea salt

1 red pepper

1 tbsp smoked paprika

PREPARATION

- 1- For the brine: mix the water, salt, wine vinegar, garlic, thyme and rosemary.
- 2- Place the suckling pig with the skin down and, with a knife, make a pocket on each leg thigh.
- 3- Place one garlic clove inside each pocket.
- 4- Cover the suckling pig with the brine on both sides, ribs and skin.
- 5- Take the suckling pig over the grill with the ribs down. Let it cook, with the grill door closed, for about 2 hours on low heat. After 2 hours cooking, turn it and let it cook on the skin side for 3 hours.
- 8- For the "chimichurri": hydrate tomatoes with water, fresh oregano and garlic in a saucepan, and take it to the grill for about 30 minutes.
- 9- Burn red pepper over the fire. Then clean and peel it. Chop it and place it in a mortar, together with hydrated and chopped tomatoes, green onion, one handful of parsley, smoked paprika, sea salt, balsamic vinegar and olive oil.
- 10- For the potatoes: take the potatoes, add olive oil and sea salt.
- 11 - Wrap in foil and take them to the secondary grate for about one hour, turning them every once in a while.
- 12 - Once ready, scoop out the potato with a spoon. Take the potato pulp on a saucepan, add milk, beat, and finish with nutmeg.
- 13 -Once ready, take the pig out of the fire and crumble the meat with your hands.
- 13 - Stuff the skin potatoes with puree, pig meat, "chimichurri", and finish with sea salt and olive oil. You may also add crunchy pig skin on top.



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BLOOD SAUSAGE PISTACHIOS CROQUETTE AND CRISPY RICE

★★★★★
 DIFFICULTY
3/5

PREP TIME
120'

COOK TIME
35'

SERVES
6

INGREDIENTS

FOR THE CROQUETTES

- 2 blood sausages
- 400 grs pistachios
- 30 grs gelatin
- 30 grs agar agar
- 1 garlic clove

- 2 eggs
- breadcrumbs
- black pepper
- sea salt

FOR THE REDUCTION

- 100 grs sliced peaches
- 1 cup muscovado sugar

- 2 cups of water

FOR THE CRISPY RICE

- 200 grs carnaroli rice
- 600 ml vegetable broth
- 200 ml white wine
- 100 grs shallot
- 100 grs red pepper

PREPARATION

- Hydrate 1 teaspoon gelatin and one teaspoon agar- agar in cold water. Warm over the grill on low heat for about 2 minutes.
- Peel and cut the blood sausage. Mix with one sliced garlic clove, one cup of white wine, sea salt, black pepper, and blend it. Add one teaspoon gelatin and one teaspoon agar-agar.
- Take the preparation over a ring mold and preserve cold for about 2 hours.
- Chop pistachios, take them over a plate and add mix with breadcrumbs.
- Once the sausage preparation has been 2 hours cold, cut slices of 2 cm.
- Shake two eggs, add black pepper and take croquettes over the egg preparation, and then, over the breadcrumbs and pistachios mix.
- Preheat the griddle on medium heat. Add olive oil, and cook croquettes for about 8 minutes each side, until brown.
- For the crispy rice: chop one shallot, and half red pepper. Cook over a cooking pot with olive oil. Add carnaroli rice, white wine, vegetable broth, sea salt, black pepper, and keep cooking for about 16 minutes. Take the preparation over a pate and preserve cold for 2 hours.
- Once cold, cut rice preparation into triangles. Grill them on high heat for about 2 minutes each side.
- For the reduction: take sliced peaches, muscovado sugar and water over a cooking pot. Cook for 15 minutes.
- For the plating: add one baby sorrel, one triangle of crispy rice, one blood sausage croquette, pistachios, olive oil, spread over with peaches reduction, cilantro, and enjoy!



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SMOKED FLAT IRON STEAKS, CAULIFLOWER PUREE, RED AND GREEN LEAVES

★★★★★
DIFFICULTY
2/5


PREP TIME
25'


COOK TIME
50'


SERVES
6

INGREDIENTS

1 KG flat iron steaks
A bunch of rosemary
Green and red leaves

FOR THE CAULIFLOWER PUREE

0.5 KG cauliflower
0.05 KG butter
100 ML milk
1 GR black pepper
A pinch of sea salt

FOR THE VINAIGRETTE

5 ML olive oil
2 ML soy sauce

PREPARATION

- 1 - Take an S-shape hook and hang flat iron steaks for about 30 minutes, to get a slightly smoked flavor.
- 2 - Get ready to grill the steaks: lower the grates of your grill.
- 3 - Unhang the steaks and season them with olive oil, sea salt and rosemary.
- 4 - Grill the steaks for about 7 minutes each side, on high heat.
- 5 - For the cauliflower puree: season cauliflower with olive oil and seasalt, and wrap in foil. Cook over the wood embers for about 30 minutes.
- 6 - Once ready, mix the cauliflower with milk, butter and garlic puree. Mix until puree and season with black pepper, sea salt and olive oil.
- 7 - For the vinaigrette: mix three tablespoons soy sauce, six tbsp olive oil, and sea salt. Mix it and pour over green and red leaves.
- 8 - You can serve the flat iron steaks on your tabletop warming brazier, with some rosemary on top.
- 9 - On a plate, serve one steak, cauliflower puree and green and red leaves. Enjoy!



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LAMB TIKKA MASALA, ROSTIE POTATOES, AND BABY SORRELS

★★★★★
 DIFFICULTY
3/5

PREP TIME
15'

COOK TIME
50'

SERVES
6

INGREDIENTS

FOR THE MASALA SAUCE

6 pcs of lamb
 Rosemary
 0.5 ml olive oil
 potatoes
 inter-fine salt
 baby sorrels

2 onions
 5 garlic cloves
 2 tbsp ginger (peeled and sliced)
 1 spoon garam masala
 1 tsp cumin

1/2 tsp ground cloves
 1 tsp cayenne pepper
 A handful of cilantro
 A pinch of sea salt
 A handful of almonds
 the juice of 2 lemons

1 turmeric root (peeled and sliced)
 400 ml coconut milk
 500 ml tomato puree
 A handful of cilantro

PREPARATION

- 1 - Mix all the masala sauce ingredients and blend until puree. Add coconut oil, tomato puree, a handful of cilantro, and cook it on low heat for about 1 minute.
- 2 - Peel and leave potatoes in water for about half an hour.
- 3 - Grate potatoes and press hard, so you lose all the water you can.
- 4 - Preheat the griddle on low heat. Add olive oil and spread with garlic.
- 5 - Place grated potatoes on the griddle, add sea salt and rosemary on top.
- 6 - Grill potatoes for about 25 minutes. Then, turn them over and grill for 15 more minutes. It's very important to follow this procedure to get nice and crunchy potatoes.
- 7 - Season the loin of lamb with rosemary, olive oil and sea salt on both sides.
- 8 - Take them to the secondary grate for about 6 minutes each side, until brown.
- 9 - For the plating: take one roasted potato over the plate, four slices of loin of lamb, and pour our unbelievable masala sauce on top.
- 10 - Add baby sorrels, sea salt and rosemary. Enjoy!



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GLAZED PORK SPARE RIBS WITH TOFFEE SWEET POTATO PUREE

★★★★★
DIFFICULTY
3/5


PREP TIME
50'


COOK TIME
3-4HS


SERVES
6-8

INGREDIENTS

FOR THE SPARE RIBS

3.5 kg of pork ribs
20 grs of coarse salt
black pepper
2 tbsp cinnamon

FOR THE BASTE

1 tbsp salt
1/2 cup of rum
3 tbsp brown sugar
1 tbsp honey
250cc of black beer

FOR THE PUREE

8 medium size sweet potatoes
80 grs butter
5 springs of fresh oregano
salt and pepper to taste
300 grs of sugar
2500 cc of cream
100 grs of almond
1 scallion

PREPARATION

- 1 - First, season the pork ribs with salt and pepper. Place them on the clamp grill and secure them tightly.
- 2 - Install the clamp grill on the BBQ02 grill model. Regulate the heat level with the wheel, as we are looking for a slow heat (test by placing the hand close to the grill, and count until 12 without feeling burning sensation).
- 3 - Cook for 3 to 4 hours on the bone side. Turn and cook on the other side for another 45 minutes.
- 4 - In a bowl, place the sugar, honey, mustard, pepper to taste and stout beer. Stir until everything is dissolved with this preparation. Then, brush the pork with it every 10-15 minutes.
- 5 - Place the sweet potatoes one by one on an aluminium foil. Add 10 grs butter, a spring of oregano, thyme, salt, pepper, and olive oil. Close the paper and place the sweet potatoes on the grill for about 40 minutes.
- 6 - In a saucepan, place the sugar and put on the grill. When it turns golden, add the 250 ml of whipping cream and beat to dissolve. Return to the heat for a few minutes until it is well dissolved. Finish with a little butter, salt and pepper.
- 9 - On the griddle, place 20 cc of olive oil, the almonds and the salt. Leave them until they turn a tan color.
- 10 - When the sweet potatoes are soft, peel them on a chopping board. Add 2 tbsp butter and make a mash.
- 11 - Pour half of the toffee on the mash and mix.
- 12 - For the plating: place a tablespoon of the puree, a few threads of chopped toasted almonds, and a thread of the toffee.
- 13 - Place the pork on top and finish with a little green onion. Enjoy with a cold beer.



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YAKITORI CHICKEN

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
45


COOK TIME
15'


SERVES
1-2

INGREDIENTS

2 chicken legs and thighs
1 garlic clove
1 bunch of cilantro
1 cup of soy sauce

3/4 cups of organic sugar
1/2 cup of sake or mirin wine
salt and pepper to taste

PREPARATION

1 - First, we need to debone our chicken. For that, we need to follow the bone with a sharp knife and carefully peel the meat out of it. Be aware of the cartilages in the joints. Those will not cook properly and will be very tough.

2 - Once the chicken is deboned, we will chop it in cubes roughly. Try to keep them the same size for even cooking. Throw them in a bowl with the rest of the ingredients roughly chopped.

3 - After letting it marinate for at least half an hour, we will skew the chicken in our previously soaked skewers and putting it over high heat or near the flames on the grill and flipping constantly for around 15 minutes or until the chicken is caramelized and cooked all the way through.

4 - Plate them with some greens under them, so they absorb the juices and you create the best salad. Enjoy!



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ARGENTINEAN STEAK

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
5'


COOK TIME
20'


SERVES
4-6

INGREDIENTS

New York steak
Salt to taste

PREPARATION

- 1 - Cut the steak with about 3 fingers measurement for each slice.
- 2 - Add inter-fine salt on both sides.
- 3 - Place the secondary grate on your grill, and make sure you have high fire going on.
- 4 - Place the steak on the secondary grate. Sear the steak for about 5 minutes each side.
- 5 - Remove it from the fire and let it rest for about 10 minutes on the grill.
- 6 - Cut it and serve with chimichurri or criolla sauce. Enjoy!



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BEEF RACK RIBS

★★★★★
DIFFICULTY
2/5

PREP TIME
0'

COOK TIME
4HS

SERVES
4-6

INGREDIENTS

Beef rack rib
Salt to taste

FOR THE CRIOLLA SAUCE

Green bell pepper
Yellow bell pepper
Red bell pepper

Corn
Salt and pepper to taste
Olive oil

wine vinegar

PREPARATION

- 1 - Remove the rib cap in order to get it evenly cooked.
- 2 - Add medium-fine salt on both sides.
- 3 - Set the grill height at about 20 cm. To test it, hover your hand on top of the grill for about 10 seconds. If it burns sooner, then adjust the height.
- 4 - Place the beef rack on the grill on the bone side and let it cook for 3 hours.
- 5 - Add embers every 20 minutes to ensure even cooking.
- 6 - Turn the beef rack over and let it cook on the meat side for 1 more hour.
- 7 - Place corns on the main grill (without taking the husk out) to get them with a smoky flavor.
- 8 - Once the corns are ready, it's time to make the criolla sauce: chop green, yellow and red bell peppers, red and white onion, and spring onion. Mix all together with olive oil and wine vinegar. Add the smoked corn to the mix.
- 9 - Take the meat out of the grill, cut and serve with the criolla sauce. Enjoy!



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BEEF TENDERLOIN WITH GRILLED ICEBERG LETTUCE SALAD

★★★★★
DIFFICULTY
1/5


PREP TIME
5'


COOK TIME
20'


SERVES
4-6

INGREDIENTS

Beef tenderloin
2 tomatoes
garlic to taste
1 tbsp butter
5 ml olive oil
5 ml balsamic vinegar
2 slices of focaccia bread
Iceberg lettuce (1 plant)

thyme sprig
Butcher's twine
FOR THE LETTUCE DRESSING
1 egg yolk
olive oil
1 tsp dijon mustard
salt and pepper to taste
half a lime juice

1 garlic clove
100 ml heavy whipping cream

PREPARATION

- 1 - To trim the tenderloin, remove the chain from the side.
- 2 - Remove the excess fat.
- 3 - Turn around the tenderloin, and carefully remove the silver skin from the back of the meat, pushing towards the cutting board.
- 4 - Tie up the meat using a butcher's twine or cooking twine. Season it with salt and pepper to taste, and take to the grill at medium heat, 25 minutes each side approximately.
- 5 - For the warm salad: cut tomatoes and mix with crushed garlic, salt and pepper to taste.
- 6 - Preheat the griddle, and, once ready, add a spoon of butter and a drizzle of olive oil. Place the tomato mix over the griddle and add balsamic vinegar. Also add some thyme sprigs to perfume.
- 7 - For the lettuce dressing: in a bowl, mix one egg yolk, olive oil, dijon mustard, salt and pepper, lime juice, chopped garlic, and the whipping cream. Whisk until it thickens a little.
- 8 - For the croutons: splash with olive oil some slices of focaccia bread and place them on the grill until brown.
- 9 - Take the tenderloin out of the grill and let it rest for a little.
- 10 - Cut the lettuce on half, spread with olive oil, salt and pepper, and take it to the secondary grate on high heat, for about 2-3 minutes.
- 11 - For the plating: place tomato warm salad, lettuce, croutons and dressing over a tray. Cut the tenderloin's strings and cut in slices to serve. Finish with oregano fresh leaves and ground pepper. Enjoy!



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PATAGONIC LAMB

★★★★★
DIFFICULTY
3/5


PREP TIME
20'


COOK TIME
5hs


SERVES
4-6

INGREDIENTS

Lamb rack of ribs

FOR THE BRINE

100 grs salt

1 tbsp pepper

1 garlic clove

a sprig of rosemary

1 lt warm water

25 ml oil

250 ml vinegar

PREPARATION

- 1 - Place the lamb on the clamp grill. Cook 3 hours on the bone side, then turn it over. It takes about 5 hours to get perfectly cooked.
- 2 - Meanwhile, get the brine ready: mix all the ingredients and stir until the salt is very well dissolved.
- 3 - Spread the brine during the whole cooking.



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PORK TENDERLOIN PAMPLONA

★★★★★
DIFFICULTY
3/5


PREP TIME
30'


COOK TIME
40'


SERVES
3-4

INGREDIENTS

1 Pork Tenderloin
½ red onion, cut julienne style
½ zucchini, cut julienne style
¼ red bell pepper, cut julienne style
4 OZ Cheese (any style)

Butcher's twine
10-15 cherry tomatoes
1 lbs mushrooms
Fresh Thyme
3 garlic cloves
Salt
Pepper
Olive oil

PREPARATION

- 1 - First, slice the pork tenderloin, to open, book-style. Then, add the red onion, round zucchini, and bell peppers, all cut in thin strips, and place them on top of the tenderloin.
- 2 - Cut some cheese batons, to add to on top of our julienne veggies. Season with salt, thyme and pepper.
- 3 - Add a drizzle of olive oil, and close the tenderloin, so we can score the top to get it ready to get tied up. Tie it up with butcher's twine.
- 4 - On a previously heated grill, check the temperature for it to be at medium heat, and place the Pamplona over the grill. This means that you should be able to maintain your hand above the grill for 8 to 10 seconds without feeling a burning sensation.
- 5 - On the meantime, on the griddle over the fire, we are going to make sauteed mushrooms and cherry tomatoes. Place a drizzle of olive oil, the mushrooms with salt and pepper and thyme. The griddle should be very hot. Add the cherry tomatoes, and chopped garlic.
- 6 - Check the veggies, and if ready, remove some of the embers from the bottom to lower the heat with the shovel and poker.
- 7 - After about 20 min, turn around the Pamplona's, if golden brown, cook from the other side. After another 15-20 min, remove the Pamplona from the fire, and cut the strings off. Cut the Pamplona medallion style.
- 8 - Slice and serve with Chimichurri sauce, the sauteed tomatoes and mushrooms. That is a great looking dish!



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RIB EYE

★★★★★
DIFFICULTY
2/5

PREP TIME
5'

COOK TIME
30'

SERVES
4-6

INGREDIENTS

Rib eye cut

OPTIONAL SIDE DISH

Carrots
Corns

FOR THE STUFFED PEPPERS

1 red bell pepper
2 eggs
shredded cheese to taste

PREPARATION

- 1 - Hang the rib eye on the grill hooks to give it a slow cook. Hang it with the rib eye cap facing up.
- 2 - Keep the fire going at all time. Use the poker and shovel included in your TAGWOOD grill.
- 3 - It is always a good idea to have veggies as side dish. Grab some carrots and corn and cook them on the main grate, on medium heat.
- 4 - You can also add stuffed peppers. Grab one red bell pepper, cut it in half, and stuff with one full egg and some cheese on top. Cook it on the main grate on medium heat, until the egg is fully cooked.
- 5 - Take advantage of the warming rack by cooking some provolone cheese, too!
- 6 - Everything is ready to be served. Enjoy!



Scan to watch full recipe!

SKIRT STEAK WITH CHIMICHURRI

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
5'


COOK TIME
15'


SERVES
4-6

INGREDIENTS

skirt steak
salt to taste
spices to taste

FOR THE CHIMICHURRI

three parts parsley
one part garlic
three parts oregano
one part red bell pepper powder

three parts olive oil
one part wine vinegar
salt and pepper to taste

PREPARATION

- 1 - Take the skirt steak and add medium-fine salt and spices on both sides.
- 2 - Get your grill ready with a high fire that you can stand by hovering your hand on top for about 7 seconds.
- 3 - Take the skirt steak on the grill and cook for about 7 minutes each side.
- 4 - For the chimichurri: mix all the ingredients in a bowl and stir.
- 5 - Once the steak is ready, take it out from the grill and cut it counter-side of the fiber.
- 6 - Pour some chimichurri sauce on top, and enjoy!



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STUFFED PUMPKIN WITH PORK CHORIZOS

★★★★★
DIFFICULTY
2/5


PREP TIME
0'


COOK TIME
80'


SERVES
4-6

INGREDIENTS

1 or 2 squashes
4 or 5 chorizos
250 grs mozzarella cheese
parmesan cheese to taste
250 ml cream

PREPARATION

- 1 - Take the squashes to the grill. Fire must heat on each side of the squash for around 20 minutes. Switch to heat all 4 sides.
- 2 - Take the chorizos at medium heat for about 25 minutes each side on the warming rack.
- 3 - Once the squashes are soft enough, take them out of the grill.
- 4 - Cut the top of the squashes and take out the pulp and seeds.
- 5 - Add salt, mozzarella cheese, parmesan cheese, and cream.
- 6 - Place the top of the squash again and take it to the grill until the cheese is completely melted.
- 7 - Take the squashes and chorizos out of the grill.
- 8 - Cut the chorizos and serve with the squashes for people to enjoy as a fondue.



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WAGYU RIBS

★★★★★
DIFFICULTY
2/5


PREP TIME
0'


COOK TIME
4HS


SERVES
4-6

INGREDIENTS

Wagyu rack rib
Salt to taste

PREPARATION

- 1 - Place the rack rib on the clamp grill (bone side first). Let it cook for 3 hours.
- 2 - Keep the fire going all the time. Use the shovel and the poker included with your TAGWOOD grill.
- 3 - Turn the clamp grill over and let it cook for about 1 more hour. Enjoy!





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BUFFALO BURGERS

★★★★★
DIFFICULTY
2/5


PREP TIME
10'


COOK TIME
30'


SERVES
3-4

INGREDIENTS

Ground Buffalo Meat
2 tbsp Cumin
4 Sprigs of fresh oregano
4 Sprigs of fresh thyme

2 tbsp of shredded cheese
Salt and Pepper for seasoning
Burger sides, such as lettuce, tomato
Dressing such as Mayo, Ketchup or Chimichurri Sauce

PREPARATION

1 - We will start by starting the fire. Add some branches on the firebox, and next to the side, reachable to fire it up, place 2-3 fire starters. Then, add additional small branches on top, and some firewood. Fire it up, directly on the fire starters.

2 - Then, on to the meat, place the ground buffalo meat in a bowl, and mix well, add 2 tbsp of cumin, some salt and pepper to taste, 4 sprigs of fresh oregano, 4 sprigs of fresh thyme, and 2 tbsp of shredded cheese. Mix well.

3 - Now, form the mixture into burger shape, and take it to the grill.

4 - The fire should be ready. Place the burgers on the suspended grill, for higher heat. Flip after 15 min, and cook for another 10 min.

5 - Now, take it back to the table to finish the burgers. We added some lettuce, avocado, red onions, and tomatoes. A side of Chimichurri sauce is also a great companion always!



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CHICKEN WINGS

★★★★★
DIFFICULTY
4/5


PREP TIME
50'


COOK TIME
50'


SERVES
3-4

INGREDIENTS

20pcs chicken wings

1 1/4 red onion

1/2 tomato

1 clove of garlic, chopped

1/4 fresh chili

1lbs potatoes

3 tbsp sugar

3 tbsp ketchup

100ml vinegar

Salt, pepper to season

PREPARATION

- 1 - Start by preparing the chicken wings, cutting them through the joints. Add some lime zest.
- 2 - On the meantime, chop 1 red onion in small squares, and keep aside.
- 3 - For the marinade, chop 1/4 fresh chili, 1 clove of garlic chopped, and add all on top of the wings.
- 4 - On to the grill, we are looking for medium to high heat. Place the wings on the grill.
- 5 - For the side dish, cut small potatoes into quarters. On a previously preheated griddle, drizzle some olive oil, and place the potatoes with some rosemary and paprika.
- 6 - After 20 min, flip the wings and cook them on the other side. Season with salt and pepper.
- 7 - For the BBQ sauce, dice 1/2 a tomato, and add the previously cut red onion. Now, on the grill, over the fire, on a casserole, make a caramel with 3 tablespoons of sugar. When done, remove from fire and add 100ml of vinegar. Add the tomatoes, diced red onion, 3 tbsp of ketchup and a tbsp of salt. Mix well, and place on heat for 10 more minutes.
- 8 - Remove the wings from the fire, and cover with the BBQ sauce. Mix well. Add the wings back to the grill for a few more minutes.
- 9 - Remove from the grill, plate the wings, and add the crunchy potatoes on the sides. Enjoy!



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SIRLOIN STEAK WITH CHIMICHURRI

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
5'


COOK TIME
30'


SERVES
3-4

INGREDIENTS

Sirloin steak
Chimichurri sauce

PREPARATION

- 1 - Get your tabletop warming brazier ready by putting some embers inside.
- 2 - Cut the steak into thin slices and place them on the brazier grill.
- 3 - Let it cook for about 15 minutes each side.
- 4 - The perfect companion for this is a chimichurri sauce. Once ready, cut the meat and spread chimichurri on top. Enjoy!





Scan to watch full recipe!

ASADO COUNTRY STYLE

★★★★★
DIFFICULTY
3/5


PREP TIME
20'


COOK TIME
1:30hs


SERVES
6-8

INGREDIENTS

FOR THE SWEETBREAD RECIPE

sweetbreads
fresh herbs to taste
lemon juice
lemon zest

FOR THE PRIME RIB RECIPE

prime rib cut
butcher's twine

FOR THE SMOKED PEPPERS

2 red bell peppers

FOR THE CHORIZOS

pork shoulder cut
corn starch
spice mix to taste
sausage skin

PREPARATION

For the sweetbreads

- 1 - Marinate the sweetbreads with fresh herbs, lemon juice and lemon zest.
- 2 - Take them to the grill at medium heat, for about 25 minutes each side.

For the prime rib

- 1 - Tie the prime rib up with a butcher's twine. Tip: meat should be room temperature before cooking.
- 2 - Take it to the grill and cook it at medium heat for about 30 minutes on one side, and 25 minutes on the other.
- 3 - Once ready, cut it into steaks and take them to the grate over the brazier to sear them.

For the chorizos from scratch

- 1 - Chop pork shoulder meat, mince it and blend it with corn starch and some spice mix. Massage the meat until it sticks to your hand.
- 2 - Pass the mixture through the blender again to stuff the sausage skin. It is convenient to hydrate the sausage skin before to make it softer.

For the smoked peppers

- 1 - Take two red bell pepper and hang them on the S-shaped hooks over the grill.



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ASADO COUNTRY STYLE (PART 2)



DIFFICULTY

3/5



PREP TIME

20'



COOK TIME

1:30hs



SERVES

6-8

INGREDIENTS

FOR THE ROSTIE POTATOES

1 potato
salt to taste
rosemary

FOR THE EGGS

5 to 6 whole eggs

PREPARATION

For the rostie potatoes

- 1 - Exchange the grate for the griddle in your TAGWOD BBQ. Preheat the griddle for some minutes.
- 2 - Grate the potato. Then, press to take away as much water as possible.
- 3 - Add olive oil on the griddle, and then the potatoes. Add salt, rosemary, and let the fire cook them until they become crunchy on one side.

For the eggs

- 1 - Use the extra griddle over the brazier to make some eggs.
- 2 - Preheat the griddle, add oil and let the eggs get cooked over the fire. Add some salt on top.

For serving

- 1 - Sweetbreads, chorizos and eggs are going to be ready first. Serve them to start tasting the asado experience.
- 2 - Then, serve the prime rib, the rostie potatoes and smoked peppers. Finish with salt and herbs. Enjoy!



Scan to watch full recipe!

PORK BELLY



DIFFICULTY

1/5



PREP TIME

10'



COOK TIME

4-5hs



SERVES

4-6

INGREDIENTS

an entire pork belly cut

FOR THE BRINE

1 lt water
5% salt
star anis
black peppercorn
garlic cloves to taste

FOR THE MARINADE

paprika
grounded black pepper
chilly flakes
coarse salt
turmeric powder
onion powder
cumin powder
roasted garlic head
olive oil

PREPARATION

- 1 - Before moving on to the cooking, we need to let the pork belly brine overnight. Once brined, we are ready to cook it.
- 2 - Score the leather of the pork with a sharp knife and set aside.
- 3 - For the pork's marinade: mix all the ingredients and add olive oil. Crush in a mortar until you get a fluid paste. Once ready, rub the marinade all over the pork belly.
- 4 - Take the meat to the grill, applying embers evenly below the grate. Keep the fire and embers going during all the cooking. Our pork belly is going to be cooked 2 to 2:30 hs each side.
- 5 - To get more flavor, soak some wood chips in water and add to the embers.
- 6 - After 4/5 hs, our pork belly is ready. Take it out from the grill, cut and serve. Enjoy!



FISH BASED



Scan to watch full recipe!



OCTOPUS IN TWO COOKINGS WITH ROSEMARY POTATOES

★★★★★
DIFFICULTY

3/5

PREP TIME

25'

COOK TIME

50'

SERVES

6

INGREDIENTS

3 kg Spanish octopus

1 kg potatoes

1 bunch of rosemary

1 gr paprika or smoked pepper powder

50 ml extra virgin olive oil

30 grs sea salt (for the boiling water)

6 grs interfine salt

2 grs black pepper

10 grs garlic

PREPARATION

1 - Take a deep cooking pot with water over the grill until boil. Add sea salt, and briefly dip the octopus into the water three times. This is known as "scaring the octopus" and it's done in order to achieve tender and not rubbery meat.

2 - Once the dippings are over, let the octopus cook for about 45 minutes. Stop the cooking of the octopus with water and ice.

3 - Cleaning the octopus: slice the head of the octopus and spread the tentacles to find the beak, which can be found amid the start of the tentacles. Push the beak out and remove it completely.

4 - Remove the tentacles and cut them in half lengthwise.

5 - Season the tentacles with black and red pepper, paprika, olive oil and rosemary. Take them to the grill on high heat with the skin up, until you get a nice brown.

6 - For the potatoes: slice potatoes in half-centimeter slices. Cook them on the griddle for 30 minutes on low heat, with sea salt, rosemary and olive oil.

7 - For the plating: you can use our table top warming brazier to serve, just by adding some ember of wood inside. Also, you can use a regular plate or a wooden plate. Place a bunch of potatoes, two or three grilled tentacles, paprika, rosemary and olive oil.



Scan to watch full recipe!



GRILLED CUTTLEFISH, HOMEMADE ROASTED ORGANIC TOMATO SAUCE, BROWN SHALLOTS CONFIT AND BASIL FLOWER



DIFFICULTY

3/5



PREP TIME

15'



COOK TIME

50'



SERVES

4

INGREDIENTS

1 kg cuttlefish
100 grs butter
sea salt
oil

For the tomato sauce

500 grs tomatoes (regular
and cherry)
1 garlic head
basil
olive oil
sea salt

For the shallot confit

200 grs shallots
10 ml balsamic vinegar
1 star anis
5 grs muscovado sugar

For the plating

basil flower

PREPARATION

- 1 - Cut in half 1 tomato and some cherry tomatoes. Add olive oil, sea salt and take them to the secondary grate, with the skin down, for about 30 minutes.
- 2 - Once the tomato skin is burnt, take them off the grill.
- 3 - Peel and dice tomatoes, and take them to a passatutto or a crushing machine. Add garlic, chiffonade basil, sea salt and olive oil.
- 4 - For the shallot confit: peel and cut in half the shallots.
- 5 - Preheat the griddle on low heat and add olive oil. Take shallots to the griddle for about 25 minutes each side until brown.
- 6 - Once you get a nice brown, add muscovado sugar, white wine and balsamic vinegar. Cook for about 10 more minutes.
- 7 - For the cuttlefish: preheat the griddle again and spread some butter on it.
- 8 - Take the cuttlefish to the griddle, add sea salt and cook for about 10 minutes. Turn the cuttlefish over.
Pay attention: don't overcook the cuttlefish. Overcooking will tighten the flesh.
- 9 - For the plating: spread tomato sauce over the plate, add 3 or 4 cuttlefish, 2 brown shallots confit, basil flower, and finish with black pepper. Add some more tomato sauce on top.



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GRILLED PACIFIC SALMON, GUACAMOLE, PASSION FRUIT SYRUP, TOASTED ALMOND AND SALMON ROE



DIFFICULTY

2/5



PREP TIME

45'



COOK TIME

45'



SERVES

4

INGREDIENTS

600 grs red salmon
1 branch of cilantro
1 lemon
fresh oregano
2 limes
50 grs sliced almonds

For the guacamole

600 grs avocado
200 grs red onion
10 grs green chili pepper
1 branch of cilantro
200 grs tomatoes
50 ml lemon juice

For the passion fruit syrup

1 cup of muscovado sugar
passion fruit juice (1)
1 cup of water

PREPARATION

- 1- Remove the skin of the red salmon.
- 2- Cut 1 cm slices and add sea salt.
- 3- Preheat the griddle for about 15 minutes on medium heat.
- 4 - Take the salmon slices to the griddle and grill until brown (5 minutes on each side approximately). Take them out of the griddle and reserve.
- 5- Toast sliced almonds on medium heat until brown. Take them out of the griddle and reserve.
- 6 - For the guacamole: take to a mortar avocado, red onion, a pinch of green chili pepper, grated tomatoes, and lemon juice. Crush.
- 7 - Preheat the griddle again for about 15 minutes on medium heat.
- 8 - Grill the half limes until brown. Take out of the griddle and reserve.
- 9 - For the passion fruit syrup: mix in a sauce pan muscovado sugar, water and the juice of one passion fruit. Take it to the grill on medium heat for about 15 minutes.
- 10 - For the plating: place salmon slices over the guacamole, add passion fruit syrup on top, grilled limes, fresh cilantro, toasted almonds, and finish with salmon roe.



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SMOKED TROUT CAKE, MELTED GRILLED PROVOLONE, TROUT ROE, FRESH BASIL FLOWER AND TARRAGONE

★★★★★
DIFFICULTY

2/5

PREP TIME

20'

COOK TIME

90'

SERVES

4

INGREDIENTS

Wood chips

For the cakes

500 grs trout

1 egg

1 handful fresh tarragon

300 grs potato

Dill

Sea salt flakes

Lemon zest

For the melted grilled provolone

200 grs fontina cheese

200 grs provolone cheese

200 grs gruyere cheese

For the plating

50 grs trout roe

10 grs fresh tarragon

10 grs basil flower

10 grs dill

PREPARATION

- 1- Remove trout's viscera with a knife.
- 2- Carefully, remove the roe with a spoon and reserve.
- 3- Take two "S" shape meat hooks and pierce the trout in the tail and the chest. Hang the trout.
- 4- Take one handful of wood chips and put over ambers of firewood. Repeat procedure to keep smoking for about one hour and a half.
- 5- Season potatoes with sea salt flakes and olive oil. Wrap in foil and take them to the secondary grate for about one hour.
- 8- For the cake mixture: get 4 cooked potatoes, remove the skin and season with sea salt.
- 9- Pre heat the griddle on medium heat, add olive oil, and then add the potatoes. Smash them with a fork, and season with black pepper.
- 10- Get the trout out of the grill and take out the skin using your hands.
- 11 - Mix half a kilo of smoked trout with the smashed potatoes. Add black pepper, lime zest, a pinch of fresh dill, tarragon and one egg.
- 12 - Pre heat the griddle, add olive oil, and cook the cakes for about 15 minutes each side, on medium heat.
- 13 - For the melted provolone: grate and mix fontina, gruyere and provolone cheese. Take the mixture to the grill until the cheese is melted.
- 14 - For the plating: place the cake, add trout roe on top, sea salt flakes, fresh basil flower, tarragon, melted cheese on the side, and enjoy!



Scan to watch full recipe!



GRILLED PACIFIC SALMON, CAULIFLOWER, GREEN ONION AND LACTONESE, WITH GOLDEN ORANGES



DIFFICULTY

3/5



PREP TIME

15'



COOK TIME

40'



SERVES

6

INGREDIENTS

- | | |
|------------------------------|------------------|
| 1 salmon | 2 oranges |
| 1 cauliflower head | 2 lemons |
| 100 grs green onions | olive oil |
| 250 grs portobello mushrooms | sea salt |
| lactonese to taste | 1 bunch of thyme |

PREPARATION

- 1 - Turn over the salmon so you can see the skin up. Add sea salt.
- 2 - Preheat the grill on medium heat. Take the salmon to the grill, add lemon slices and thyme on top, and cook for about 30 minutes on medium heat, always with the skin down.
- 3 - Chop portobellos in four and the cauliflower in sticks.
- 4 - Preheat the griddle on medium heat. Add olive oil, cauliflower, portobellos and green onions. Add some thyme on top.
- 5 - Cook the vegetables for about 25 minutes. Mix during the cook.
- 6 - Cut in half the oranges and take them to the secondary grate, on high heat, until very golden (almost burnt).
- 7 - For the plating: spread lactonese over the plate, add one cauliflower stick, two green onions and two slices of portobellos.
- 8 - With the spoon, take the flesh out from the crunchy skin, and place salmon on top.
- 9 - Finish with olive oil, thyme and add spread golden orange juice on top.



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LEMON PROVENÇAL SPANISH OCTOPUS

★★★★★
DIFFICULTY
2/5


PREP TIME
20'


COOK TIME
70'


SERVES
3-4

INGREDIENTS

1 whole octopus
5-6 golden potatoes
2 garlic cloves
salt and pepper to taste
2 tbsp olive oil
1 lemon
1 bunch of parsley

PREPARATION

- 1 - We will first prepare our grill for later use. Add some charcoal to have embers ready.
- 2 - First, remove the peak in the middle of the octopus, and the eyes (if present) with a knife.
- 3 - Then, we need to scare the octopus in nearly boiling water, 3 times. Do so by grabbing the octopus by the head and dipping the tentacles in boiling water 3 times. Then, leave it in the boiling water to cook for 30-40 minutes, and add some potatoes to absorb the flavors.
- 4 - Let's move to the lemon Provençal to baste the octopus later. Peel and chop 2 garlic cloves, and add them in a bowl with pepper, 3 tbsp olive oil, 1 lemon zest and juice, and some chopped parsley. Add some salt to taste.
- 5 - Remove the octopus and potatoes from the fire. Take the Octopus out and cut the tentacles on a chopping board.
- 6 - Now, on to the grill. We want the grill piping hot, so lower the main grill as close to the embers as possible and place the tentacles on the grates. Baste the octopus with our Lemon Provençal sauce, on both sides, until you see some color (about 10 minutes each side).
- 7 - Slice up your potatoes and plate them. Remove the tentacles from the grill and plate them as well. Add some provençal dressing on the potatoes, and salt and pepper to taste. Hope you enjoy it!



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MANGO PRAWNS

★★★★★
DIFFICULTY
2/5

PREP TIME
30'

COOK TIME
5'

SERVES
3-4

INGREDIENTS

500 grs of peeled prawns
1 lemon
1 green onion
1/2 mango

1 garlic clove
1 avocado
salt and peper to taste

PREPARATION

- 1 - First, place the peeled prawns in a bowl and marinate with lemon juice.
- 2 - Chop all the vegetables except the avocado and put it in a bowl with the peeled prawns. Then, put some salt and pepper to taste. Tip: try to use a spicy pepper for this one, like cayenne, to make flavors pop.
- 3 - Once all the ingredients are in the bowl, leave covered in the fridge for at least 30 minutes or overnight. Note: if you are going to let them sit overnight, you need to use less salt, and correct the flavors when you take them out of the grill.
- 4 - With our prawns ready, we need to get the griddle attachment hot and then add some neutral oil.
- 5 - Next, throw the prawns on the oil to sear from both sides, around 1 minute each side.
- 6 - Once the prawns are ready, transfer them to a bowl with some avocado quarters to mellow the spice of the pepper. Enjoy!



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STUFFED SQUID

★★★★★
DIFFICULTY
3/5


PREP TIME
30'


COOK TIME
20'


SERVES
2-3

INGREDIENTS

2 whole squids
1 cup of yesterday's bread
1 portobello mushroom

1 bunch of italian parsley
Melted butter as needed
Salt and pepper to taste

PREPARATION

- 1 - First, we need to prepare our squid by separating the head. You can do so by gasping the tail on one hand, and the head on the other, and pull apart.
- 2 - Then, remove the tail tube, the innards and after that, be sure to take out the teeth in the suction cups and the beak in the middle of the tentacles.
- 3 - Once it is all done, we need to remove the skin membrane. You can use a paper towel to help you with that.
- 4 - After preparing our squid, we will need to make the filling. Put in a blender: 1 cup bread, 1 portobello mushroom, 1 whole bunch of italian parsley, salt and pepper to taste, the tentacles you removed previously, and fin. If the filling feels to dry, you can make it a lot smoother by adding milk.
- 5 - When you got all the filling in the right consistency, then we just need to fill our squids and seal it with some toothpicks.
- 6 - Once the grill is ready, slightly score the squid and put it in medium heat for 15 minutes each side. Flip, and cook on higher heat for 5 more minutes approximately.
- 7 - Once plated, we can pour some melted butter on top and correct the flavors with salt and pepper, lemon juice, and decorate with endives for ideal pairing.



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MULLET FISH

★★★★★
DIFFICULTY
2/5


PREP TIME
30'


COOK TIME
30'


SERVES
4-6

INGREDIENTS

2 whole mullet fish
2 lemon
1 bunch of cilantro
4-6 garlic cloves
1 bunch of Thyme

4 endives
5-6 previously blanched potatoes
4-5 spring onions
6 oz prosciutto/parma ham
1 tbsp chopped parsley

1 tbsp chopped capers
1 tsp Dijon mustard
1 tsp of tabasco sauce
1 tsp red wine vinegar
Salt and olive oil to season

PREPARATION

- 1 - To enhance the fish flavor, we are going to slice it from belly towards tail, in the middle. We will add lemon slices, thyme, cilantro, and crushed garlic. Season with salt and take it to the grill, that has been previously preheated. When cooking fish, we recommend to use high heat, to sear the skin. Place your hand above the grill, for about 4-5 seconds, until you feel a burning sensation. As the fish cooks, let's move to the side dish.
- 2 - Cut endives in half, previously blanched potatoes in thick slices, and some spring onion. Place everything on the grill, season it with salt, add thyme and olive oil.
- 3 - Now that everything is on its way, add the secondary grill, and throw some slices of Prosciutto over the brazier. These should be far from the fire, as it is just to heat it up.
- 4 - For the gremolata, use some chopped parsley, chopped capers, Dijon mustard, tabasco sauce, a drizzle of olive oil, and red wine vinegar. Season with salt and pepper and reserve. Mix well.
- 5 - Add some firewood under the fish for smoking effect. Cook the fish and veggies from both sides, and now, let's serve. Place the fish and veggies all on a plate, add the gremolata sauce on top, and some of the prosciutto ham. Enjoy!



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SHRIMP CAESAR WRAP

★★★★★
DIFFICULTY
3/5


PREP TIME
10'


COOK TIME
20'


SERVES
3-4

INGREDIENTS

FOR THE WRAP BREAD

- 1 cup of all purpose flour
- 1 tsp salt
- 1/2 cup of water

FOR THE WRAP FILLING

- red bell pepper
- red onion
- fresh mango
- purple lettuce
- kale
- romaine lettuce
- caesar dressing

PREPARATION

- 1 - For the wrap bread, mix in a bowl: the flour, salt and water. Mix until you get a dough. Make it a ball and let it rest for about 30 minutes covered.
- 2 - Now, it's time to stretch the dough until you get a round shape.
- 3 - Cook the dough on the grill on low heat, some minutes each side, until slightly brown. We do not want them to get overly cooked and hard.
- 4 - Place the shrimps on the grill. Season them with salt, olive oil and pepper. Cook them some minutes each side until brown.
- 5 - Place the green mix and the shrimp in a bowl, add salt and caesar dressing.
- 6 - Grab a flat bread, place the green mixture and shrimps on it, and add the veggies and mango slices on top.
- 7 - Roll the wraps, and enjoy!





VEGETARIAN

VEGETARIAN/VEGAN



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ROASTED CAULIFLOWER STEAKS WITH BEETROOT HUMMUS AND ZHOUG

★★★★★
DIFFICULTY
1/5

PREP TIME
20'

COOK TIME
30'

SERVES
3-4

INGREDIENTS

2 pcs cauliflowers

For the cauliflower spread

10 grs smoked paprika
8 tbsp olive oil
salt to taste

For the hummus

400 grs chickpeas
250 grs baby beetroots
100 ml water
1 clove of garlic
50 ml lemon juice
120 grs tahini
1 gr sea salt flakes

For the zhoug

1 pack of parsley
1 pack cilantro
1 pack mini red chard
1/4 green jalapeño
2 tsp cumin
juice of one lemon
1 tbsp olive oil

10 ml water
1 gr salt
2 grs pepper

For plating

500 grs pine nuts
50 grs mini sprouts

PREPARATION

- 1- Take off the green leaves of the cauliflower.
- 2- Cut cauliflower steaks lengthwise.
- 3- Brush the cauliflower steaks with smoked paprika from both sides mixed with olive oil.
- 4- Take the steaks to medium grill, 15 minutes each side.
- 5- Season the baby beetroots with olive oil and wrap in foil.
- 6- Roast baby beetroots in ember for about 13 minutes.
- 7- For the hummus: once beetroots are ready, mix with chickpeas, tahini, garlic, lemon juice and sea salt flakes. Blend it all until puree.
- 8- For the zhough: mix parsley, cilantro, mini red chard, green jalapeño, cumin, water, lemon, olive oil, salt, pepper, and crush with a mortar.
- 9- Toast pine nuts on a griddle with olive oil for about 10 minutes each side on medium heat.
- 10 - For plating: spoon hummus over the plate, add roasted cauliflower steaks on top, add zhoug, mini green sprouts, and finish with toasted pine nuts and olive oil.



Scan to watch full recipe!



SMOKED TOMATOES, BREADED EGGPLANT AND PROVOLONE WITH MESCLUN OF LEAVES, WASABI AND CITRIC VINAIGRETTE

★★★★★
 DIFFICULTY
1/5

PREP TIME
20'

COOK TIME
70'

SERVES
3-4

INGREDIENTS

1.5 kg organic tomatoes

For the tomato spread

- 1 complete garlic
- 10 ml olive oil
- 5 grs moscovado sugar
- 0.5 red pepper
- 10 grs thyme
- 10 grs oregano

For the breaded eggplants and provolone

- 600 grs provolone
- 400 grs eggplants
- 10 ml olive oil
- 0.5 grs salt

For the egg mixture

- 3 eggs
- 1 gr sea salt flakes

1 gr sea salt flakes

10 grs honey

For the batter

10 ml olive oil

- 200 grs potato flakes
- 200 grs cornstarch

Green mix

mesclun of green leaves

For the citric vinaigrette

- 5 grs wasabi powder
- 1 lime

PREPARATION

- 1- Chop one garlic and mix with fresh oregano, moscovado sugar, sea salt, 1 tsp chopped red pepper and olive oil.
- 2- Cut tomatoes halfwise, and preheat interchangeable griddle on low heat. Add olive oil, the tomatoes, and season with garlic and oregano mix.
- 3- For smoking the tomatoes, take a piece of wood and put it under the grill for about 45 minutes on low heat.
- 4- Grill eggplants on the secondary griddle until burning the skin, for about 15 minutes on each side.
- 5- Once ready, peel the eggplants and deep in beaten egg, cornstarch, egg again, and potato flakes.
- 8- Cut the provolone cheese in 3 centimetres slices, and then in 4 regular triangle pieces. Repeat the same process: deep in beaten egg, cornstarch, egg again, and potato flakes.
- 9- Pre heat the griddle for about 10 minutes on medium heat, add olive oil, and grill eggplants and provolone until brown, for about 10 minutes, each side on medium heat.
- 10- For the wasabi and citric vinaigrette: mix a pinch of wasabi powder, the juice of half a lime, 3 teaspoon olive oil, 1 teaspoon honey. Finally, emulsion it.
- 11 - For the plating: take a handful of green leaves, 2 smoked tomatoes, one breaded eggplant cut in half, and one provolone slice cut in half. Finish with wasabi vinaigrette and enjoy!



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GRILLED CUCUMBERS WITH FRIED PLANTAINS AND HERBY SAUCE



DIFFICULTY

1/5



PREP TIME

30'



COOK TIME

45'



SERVES

3-4

INGREDIENTS

4 pcs cucumbers

2 pcs plantains

400 ml frying oil (corn or olive oil)

10 ml olive oil

1 gr sea salt

1 gr pepper

For the herby sauce

2 lemons

250 ml yogurt (if vegan, use milk free substitute)

1 cup cilantro

1 cup dill

1 garlic glove

1 cup parsley

PREPARATION

For the cucumbers

1- Slice cucumbers in half lengthwise and pat dry with a paper towel

2- Season with salt flakes, cracked pepper, and drizzle with olive oil

3- Place cucumbers on the grill, cut side down, for about 10 minutes on medium heat, until you have nice grill marks, but the cucumber still crunchy and bright green.

For the herby sauce

1- Place yogurt, cilantro, dill, parsley, garlic clove and lemon juice and olive oil in a blender. Then, puree on high power until smooth.

For the fried plantains

1- Cut the ends of the plantains and carefully take out the skin after cutting lengthwise with a knife.

2- Cut the plantains in 3 cm wide slices.

3- Fry plantain slices for about 8 minutes on 330°F (170°C)

4- Smash plantain slices with a plate and take them to the grill about 10 minutes on medium heat.

For plating

1- Spoon herby sauce over the plate

2- Add 2 slices plantain and cucumbers

3- Finish with dill, sea salt, cilantro and olive oil



Scan to watch full recipe!

GRILLED KING OYSTER MUSHROOMS, POK CHOI AND SMASHED BABY POTATOES

★★★★★
 DIFFICULTY

1/5

PREP TIME

30'

COOK TIME

45'

SERVES

3-4

INGREDIENTS

4 pcs pok chois

0.5 kg king oyster mushrooms

For the potato puree

1 kg baby potatoes

2 grs sea salt flakes

5 ml olive oil

For the soy reduction

100 ml soy sauce

10 ml honey (if vegan, use
 syrup substitute)

2 pcs star anis

1 grs cinnamon

10 grs brown sugar

10 grs veggie tsuyu

For red bell pepper powder mix

2 tbsp olive oil

2 tbsp red bell pepper powder

For plating

5 grs sesame seeds

10 grs negui

PREPARATION

1- Wash the baby potatoes and cut them in the middle. Add a pinch of sea salt to boiling water. Cover pan with foil and boil until puree.

2- When potatoes are ready, smash them with a fork and add sea salt and olive oil.

3- Hang the pok chois and cook them for about 30 minutes.

4- For the soy sauce dressing: mix the soy sauce, brown sugar, star anis and cinnamon. Bring it to a boil for ten minutes.

5- Once the pok chois are smoked after 30 minutes, cut them lengthwise and season with olive oil and sea salt. Grill them for about 15 only on one side.

6- Mix red bell pepper powder and olive oil until you get an homogeneous blend.

7- Cut the king oyster mushrooms lengthwise and paint them with the red bell pepper and olive oil blend. Take them to grill on medium heat for about 10 minutes.

8- Toast the sesame seeds.

9- For plating: put some puree for the base and add the smoked pok chois and king oyster mushrooms on top. Season with toasted sesame seeds, soy reduction, olive oil, veggie tsuyu, sea salt flakes and finish with negui.



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ROASTED VEGETABLES



DIFFICULTY

2/5



PREP TIME

45'



COOK TIME

30'



SERVES

4

INGREDIENTS

500 grs cauliflower
500 grs red onion
500 grs zucchinis
500 grs red pepper
1 fresh oregano bunch
300 ml greek yogurt
10 grs smoked paprika

For the harissa

2 smoked red pepper
1 handful chopped cilantro
smoked garlic puree (1 clove)
2 tsp olive oil
1 tsp caraway seeds

For the plating

6 tsp tahini
2 tsp pomegranate seeds
100 grs nuts
1 mint branch
10 ml olive oil

PREPARATION

- 1- Pre heat the griddle for about 15 minutes on medium heat.
- 2- Cut 2 zucchinis into 1 inch rounds, 2 red peppers into 1 inch strips, 2 red onions into wedges, and break 1 small cauliflower into florets.
- 3- Mix and season with olive oil and smoked paprika.
- 4 - Take the vegetables to the griddle. Add oregano, sea salt and olive oil on top, and cook them for about 15 minutes each side on medium heat.
- 5- For the harissa: grab the peppers, add olive oil, sea salt and wrap in foil. Take them to the secondary grate for 30 minutes on medium heat. This time, we are using calahorra red pepper.
- 6 - Decapitate one head of garlic, add olive oil, sea salt, wrap in foil and take it to the secondary grate for about 30 minutes on medium heat.
- 7 - After 30 minutes, take the peppers out of the grill and peel them with a spoon. Take the flesh to a mortar.
- 8 - Add garlic puree, one spoon toasted caraway seeds, one handful of cilantro, olive oil, sea salt, and crush with mortar.
- 9 - Take off pomegranate seeds and reserve.
- 10 - Use a nutcracker and take one handful of nuts.
- 11 - For the plating: spoon some greek yogurt over the plate, add roasted vegetables, one spoon calahorra red pepper harissa, cilantro, pomegranate seeds, nuts, olive oil, and finish with tahini.



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GRILLED BABY ZUCCHINIS AND LEEKS WITH SMOKED HAKUSAI, RED AND GREEN CHARD, AND OLIVE OIL VINAIGRETTE



DIFFICULTY

2/5



PREP TIME

15'



COOK TIME

45'



SERVES

4

INGREDIENTS

0.5 kg baby zucchinis
0.5 kg baby leeks
1 hakusai
1 red chard
1 green chard
1 purple chard

a pinch of black pepper
a pinch of sea salt
0.05 ml olive oil

For the vinaigrette

0.06 ml olive oil
0.02 ml red wine vinegar
a pinch of sea salt flakes

PREPARATION

- 1- Hang over The Beast hakusai, green, red and purple chard, so you get a slightly smoked before cooking. Let them smoke for about 30 minutes.
- 2- Dress zucchinis and leeks with olive oil, sea salt and black pepper.
- 3- Grill zucchinis and leeks for about 15 minutes each side, until you get a nice brown.
- 4- Hook off the leaves and burn them over a piece of ember of firewood. Make sure to get a slightly smoke, but still crunchy.
- 5- For the vinaigrette, mix red wine vinegar, olive oil, sea salt flakes, and emulsion it.
- 6- Spread olive oil over the leaves and cut the stems.
- 7- For the plating: interleave green, purple and red chard, add some garlic infused with olive oil, dress with the vinaigrette, thyme, and finish with zucchinis and leeks.



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STUFFED PUMPKIN



DIFFICULTY

1/5



PREP TIME

30'



COOK TIME

1:30'



SERVES

1-2

INGREDIENTS

2 small/medium pumpkins
 2 oranges
 100 grs shirgola/oyster and shiitake mushrooms (total 200 grs)
 50 grs pitted black olives
 10 grs salt

For the vinaigrette

20 ml olive oil
 7 ml balsamic vinegar
 5 ml honey (if vegan, use syrup substitute)

For the sorrel mix

250 grs red sorrel leaves

100 grs green sorrel leaves
 10 grs edible flowers
 100 grs mini sprouts

For finishing

1 gr sea salt scales
 100 grs black olive powder

PREPARATION

- 1- First, cut the pumpkin through the top part, and use a spoon to scrape out the seeds and stringy pulp.
- 2 - Season with salt, olive oil and pepper.
- 3 - Wrap the pumpkin with foil paper and cook on the grill over fire or embers.
- 4- Wrap a bunch of black olives in aluminium foil paper with a pinch of salt. Place on the grill and let it cook for 1 hour.
- 5 - For the sorrel mix: cut the red and green sorrel leaves with your hands and mix with mini green sprouts and edible flowers.
- 6 - Once pumpkins are ready, mix its pulp with orange juice, salt and olive oil.
- 7 - For the vinaigrette: mix the balsamic vinegar with olive oil, salt, honey and stir with a thin whisk.
- 8 - Cut the mushrooms in half, place them in the grill and let them seal only on one side. Season them with olive oil and salt.
- 9 - Take the black olives out of the grill and squish them in order to make powder out of them.
- 10 - Spread the vinaigrette on the sorrel mix, sprouts and edible flowers.
- 11 - Place the mushrooms inside the pumpkin and add the mixed greens.



SAUCES AND DIPS



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BLUE CHEESE CILANTRO DIP

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
10'


COOK TIME
10'


SERVES
3-4

INGREDIENTS

2 medium size focaccia bread
6 oz Blue Cheese
1 oz cream cheese

A bunch of cilantro
Pepper for seasoning

PREPARATION

- 1 - Start by slicing the focaccia bread and toasting them on the suspended grill.
- 2 - In a small bowl, break the blue cheese into chunks and add cream cheese. Mix enough to break down the blue cheese, but try to maintain some texture.
- 3 - Season with some pepper.
- 4 - Roughly chop some cilantro and mix it all together.
- 5 - Remove the focaccia from the grill, and add some of the amazing dip on top! Enjoy with your friends and family!



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CHIMICHURRI

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
20'


COOK TIME
0'


SERVES
3-4

INGREDIENTS

1 Clove of garlic, chopped
2 tbsp of chopped fresh parsley
2 tbsp of ground chilly flakes
½ tbsp of smoked Spanish pimiento or paprika
1 tbsp of freshly chopped oregano

1 ½ tbsp of diced red onion
100 cc of white vinegar
50 cc of olive oil

PREPARATION

On a bowl, finely chop the garlic, fresh parsley, oregano, and red onion. Add the ground chilly flakes, paprika, vinegar and olive oil. Mix well.

It is ready to serve to accompany any meat!





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CRIOLLA SAUCE

★ ★ ★ ★ ★
DIFFICULTY
1/5

PREP TIME
10'

COOK TIME
0'

SERVES
3-4

INGREDIENTS

red bell pepper
white onion
green bell pepper
tomato
red onion

avocado
cilantro (to taste)
black pepper
salt
olive oil (10 ml)

150 ml white vinegar

PREPARATION

- 1 - First, start chopping all the vegetables and mix into a bowl.
- 2 - Season with salt, black pepper, and pour some white vinegar and olive oil.
- 3 - Mix well and set aside for 30 minutes before serving. Enjoy!





DESSERTS

DESSERTS



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BANANA FOSTER

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
0'


COOK TIME
10'


SERVES
1-2

INGREDIENTS

2 bananas
1/4 cup of butter
1/2 cup of organic sugar

2 tbsp cinnamon
1/2 cup of rum
Ice cream to taste

PREPARATION

- 1 - First, put the pan on the fire with the sugar, butter and cinnamon to get the flavours to know each other.
- 2 - Then, peel and cut the bananas in half lengthwise; for this recipe we want almost ripped bananas because those are sweeter, but you can regulate the sweetness of the dish with the sugar if your bananas aren't ripe enough.
- 3 - Once the pan is hot and the sugar is completely dissolved, take the pan out the fire, and add the bananas with the flat side down. Then, pour the rum in the pan.
- 4 - When you put the bananas in the fire again, be careful of the alcohol catching flames. After 1 or 2 minutes, the flames completely gone, plate them with some ice cream and top with some almonds for texture.
- 5 - We use vanilla ice cream here, but you can exchange for your favourite flavor.



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BANANA OAT PANCAKES

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
10'


COOK TIME
10'


SERVES
3-4

INGREDIENTS

4 bananas
2 tbsp oatmeal
1 tbsp vanilla extract

1 egg
1 spoon of butter
Nutella

Vanilla Ice Cream
Cinnamon powder

PREPARATION

- 1 - First, peel 3 bananas and place them on the grill, on medium heat. Once they look golden, flip them.
- 2 - In the meantime, exchange one grill for a griddle, which we will use for the pancakes later on.
- 3 - For the pancake batter: in a bowl, smash one banana, add 2 tbsp oatmeal, 1 tsp vanilla extract, 1 whole egg, and whisk all together.
- 4 - On the griddle, add a spoon of butter, and once melted, pour some pancake batter. Cook it on medium heat, until slightly golden. Flip it, and cook on the other side until golden brown.
- 5 - Remove from the heat, place the pancakes on a plate, and add a spoon of Nutella on top. Cut a grilled banana in half, and add on top of the pancakes. Finish with a scoop of vanilla ice cream on top. You can sprinkle cinnamon powder for a tasty touch. Enjoy!



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NUTELLA STUFFED FRENCH TOASTS

★ ★ ★ ★ ★
DIFFICULTY
1/5


PREP TIME
10'


COOK TIME
6'


SERVES
4-5

INGREDIENTS

1 loaf of brioche bread
300 cc milk
2 eggs
2 tsp vanilla extract

cinnamon to taste
200 grs Nutella
100 grs brown sugar
200 ml of heavy whipping cream

PREPARATION

- 1 - Cut the bread into approximately 1 inch slices and make a pocket-shaped cut. Fill the cut with a sleeve filled with Nutella.
- 2 - In a bowl, place milk, 1 teaspoon of vanilla extract and the eggs.
- 3 - Soak the bread in this mixture for 15 seconds on each side.
- 4 - Place a tablespoon of butter on the griddle and then place the bread on top. Let it cook for one minute on each side. While it is browning, beat the cream with 1 tablespoon sugar and 2 teaspoons of vanilla extract. Place on the side.
- 5 - Prepare a mixture with sugar, cinnamon and brown sugar to dip the toasts on both sides.
- 6 - For the plating: cut the toast diagonally and mount on the other half. Place a tablespoon of whipped cream and a spring of mint. Enjoy!