

LIFT THE LID ON INFRARED COOKING GUIDE



HOTTER | JUICIER | EASIER

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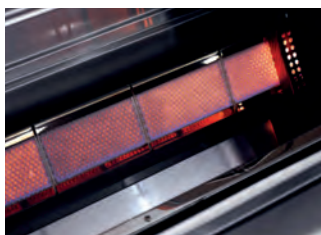


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BBQ Features

IF YOU WANT THE BEST, YOU CAN'T GO PAST CROSSRAY.

Key Features:



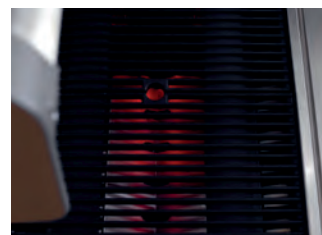
Infrared Technology



Easy to use



Total control



Self cleaning



Fast Oven



Multi-purpose



Superior results



Large cooking area

Main features of the CROSSRAY technology

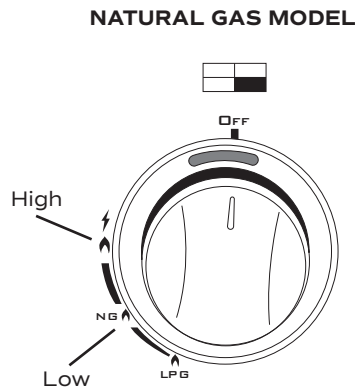
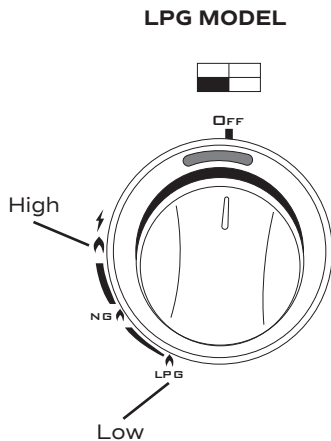


- Heats up quickly and cooks the food evenly with no Hot or Cold spots
- Multiple options and configurations to suit all lifestyles and budgets
- Patented & proven Infrared technology creates efficient, even heat & control
- Intensity and quality of charcoal with the convenience and control of Gas
- Perfect for all food types, from low & slow to a true Pizza oven
- The Gas BBQ is the closest thing to self-cleaning, significantly reducing clean up time.

BBQ Controls

Below diagrams indicates High and Low temperatures for LPG and Natural Gas for the CROSSRAY BBQ

Other great features about CROSSRAY is that you can utilise the top rack and the bottom grill of the BBQ to cook.



Optional Accessories



Outdoor vinyl cover for 4 & 2 burner trolley model
TCS4AC-002(4B), TCS2AC-005(2B)



Outdoor vinyl cover for 4 & 2 burner in-built model
TCS4AC-004(4B), TCS2AC-006(2B)



Natural gas conversion kit inclusions this must be installed by a registered gas fitter **TCS4AC-003**



Rotisserie 2 Burner model
TCS2AC-007 (2B)



Rotisserie 4 Burner model
TCS4AC-008 (4B),

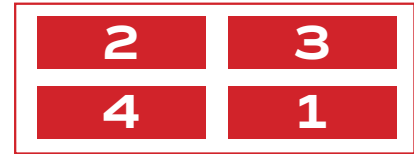


Hot plate, black, enamel
TCS4AC-001

Temperature settings

Oven Temperatures 4 Burner

Key burner settings highlighted with suggested cooking options. Note: Temperatures are for the upper cooking rack, with the lid closed.



Front of the BBQ

COOKING & TEMP SETTINGS	BURNER(S) IN USE	TYPES OF COOKING FOOD TYPE
<p>LOW & SLOW Moderate Oven Oven 140°C - 180°C</p>	<p>No. 1 & No. 2 Burners - Low</p>	<p>Cooking Type: Long low and slow cooking / smoking, medium Oven Food: Beef Brisket, pulled pork, shoulder, ribs.</p>
<p>MODERATE High Oven Oven 200°C - 250°C</p>	<p>No. 1 Burner - High No. 2 Burner - Low</p>	<p>Cooking Type: Medium – High Oven Food: Baking, slow cooking, roasting, vegetables, for 35 - 45minutes</p>
<p>HIGH Fast Oven Oven 270°C - 285°C</p>	<p>No. 1 Burner - High No. 2 & No. 3 Burners - Low (3 x Grill Plate)</p>	<p>Cooking Type: High/Fast Oven Food: Quick roasting of lean cuts of meat and fish.</p>
<p>ULTRA Fast Oven 300°C - 350°C +</p>	<p>No. 1 , No. 2, No. 3 & No. 4 Burners - High</p>	<p>Cooking Type: High/Fast Oven Food: Pizza, vegetables for 10-20 min, baking bread, cakes and biscuits.</p>

*Disclaimer: Temperature settings are a guide only, environmental conditions, location and wind may alter the cooking temperatures of the BBQ.

Temperature settings

Oven Temperatures 2 Burner

Key burner settings highlighted with suggested cooking options. Note: Temperatures are for the upper cooking rack, with the lid closed.



Front of the BBQ

COOKING & TEMP SETTINGS	BURNER(S) IN USE	TYPES OF COOKING FOOD TYPE
<p>LOW & SLOW Moderate Oven Oven 140°C - 180°C</p>	<p>No. 1 Burner - Low (2x Grill Plates)</p>	<p>Cooking Type: Long low and slow cooking/ especially for tenderizing tougher cuts of meat (2-3 hours, depending on size/cut) Food: Beef Brisket, pulled pork</p>
<p>MODERATE High Oven Oven 190°C - 250°C</p>	<p>No. 1 Burner - High (2x Grill Plates)</p>	<p>Cooking Type: Medium – High Oven Food: Baking, slow cooking, roasting, vegetables, for 35 - 45minutes</p>
<p>HIGH Fast Oven Oven 270°C - 285°C</p>	<p>No. 1 Burner High No. 2 Burner Low (2 x Grill Plate)</p>	<p>Cooking Type: High/Fast Oven Food: Boned leg of lamb, larger cuts of beef for quick sear to seal in juices.</p>
<p>ULTRA Fast Oven 300°C - 350°C+</p>	<p>No. 1, No. 2, Burners - High</p>	<p>Cooking Type: High/Fast Oven Food: Pizza, vegetables for 10-20 min, baking bread, cakes and biscuits.</p>

*Disclaimer: Temperature settings are a guide only, environmental conditions, location and wind may alter the cooking temperatures of the BBQ.



Heat setting:

4 Burner BBQ

Moderate Hot oven (200°C)
No. 1 & 2 Burners on Low

2 Burner BBQ

Moderate Oven (195°C)
No. 1 Burner High Open or closed lid cooking

Things you need:

Butterfly chicken, marinated
Oil (to drizzle on the foil tray)
baking tray or disposable
aluminium tray

Preparation:

Oil the cooking tray, place
the chicken in the tray and
place on the top rack

Cooking time:

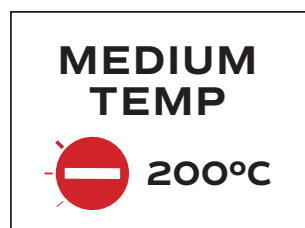
10-15*minutes on each side.
Flip the chicken over in the
roasting tray

Additional char:

If you like some char lines
on the chicken, place the
chicken directly on the grill
for an additional 2 minutes.

Method:

1. Preheat barbecue to 270°C. Place saucepan of water on bottom grill. Cover with a lid. Bring to the boil. Add couscous. Cook, uncovered, for 8 minutes or until tender. Drain. Rinse. Place in a large bowl. Add the olives, capsicum, coriander, onion, garlic, oil and juice. Season. Stir to combine. Set aside.
2. Place dukkah on a large flat plate. Press lamb into dukkah to lightly coat. Spray with oil. Cook on bottom grill for 2 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate. Cover with foil. Rest for 5 minutes, Cut in half.
3. Whisk yoghurt, tahini and water in a jug. Season.
4. Spoon couscous onto a serving platter. Top with lamb. Drizzle with tahini yoghurt. Serve sprinkled with paprika.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken



Slow roasted meats

Serves: 4

Prep time: 15 minutes

Cooking Time: 45 Minutes
per 1Kg of meat

Heat setting:

4 burner barbecue

Moderate Hot oven 200°C
for 20 Minutes

No. 1 & 2 Burners on LOW

Slow Oven for an hour 150°C

No. 1 burner HIGH

2 Burner BBQ

BBQ Moderate oven 195°C
for 20 minutes

No. 1 Burner HIGH Low and

Slow Oven for an hour 145°C

No. 1 burner LOW for an hour

Ingredients:

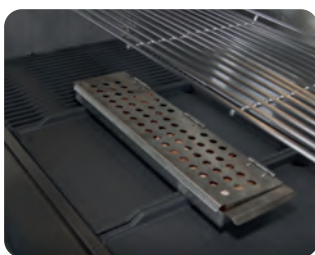
Salt, pepper, oil or a flavour
rub.

Barbecue equipment:

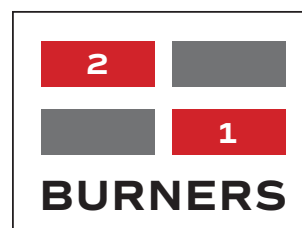
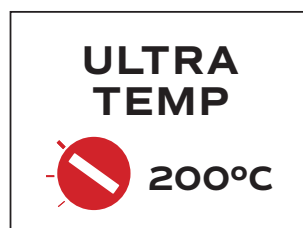
Aluminium foil tray or
roasting dish.

Method:

Make sure to cover all of your meat in oil, salt and pepper, also add some oil to the bottom of the tray. Cook on the top rack, either directly on the rack, or in a foil tray or roasting dish.



This can also be smoked using a smoking tray.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the meat.



Serves: 4

Prep time: 15 minutes

Cooking Time: 2-3 minutes

each side depending on the thickness and cooking preference of your chosen meat

Heat setting:

4 burner barbecue

Fast Oven

No. 1 & 2 Burners on HIGH

No. 3 Burner on LOW

2 Burner BBQ

Fast oven 285°C

No. 1 Burner LOW

No. 2 Burner LOW

Barbecue equipment:

Aluminium foil tray

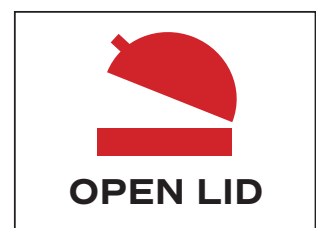
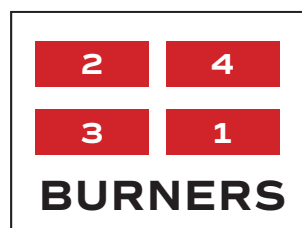
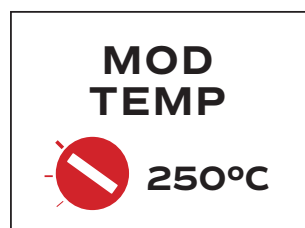
Ingredients:

Salt, pepper, oil, chops, steak, cutlets etc.

Method:

Garnish the meat with oil and season with salt and pepper

Tip: Your CROSSRAY BBQ produces a perfectly even heat over the complete cooking surface, so you can place your food on any part of the grill for even cooking.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the meat.

**Serves: 4****Prep time:** 15 minutes**Cooking Time:** Approx. 5 Minutes each side, depending on the size of the hamburger**Heat setting:****4 burner barbecue**

No. 1 & 2 Burners on HIGH

No. 3 Burner on LOW

2 Burner BBQ

High Temp 295°C

No. 1 Burner LOW

No. 2 Burner LOW

Barbecue equipment:

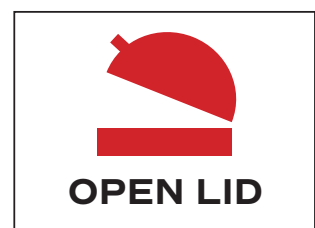
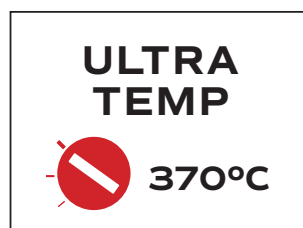
Aluminium foil tray

Ingredients:

Salt, pepper, oil

Method:

Garnish the meat with oil and season with salt and pepper. You can sear the patty first on the bottom grill then place on the top rack, or cook on a hotplate or frying pan on the bottom.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the meat.



Serves: 4

Prep time: 15 minutes

Cooking Time: 5-10 minutes

Heat setting:

4 burner barbecue

Fast Oven

No. 1 & 2 Burners on HIGH

No. 3 Burner on LOW

2 Burner BBQ

Fast oven 285°C

No. 1 Burner LOW

No. 2 Burner LOW

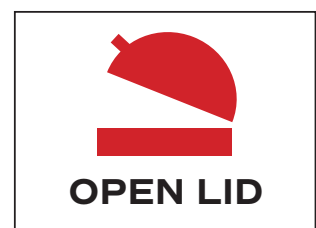
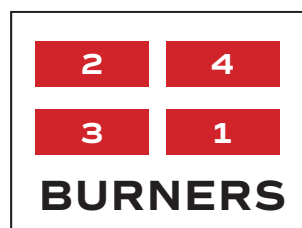
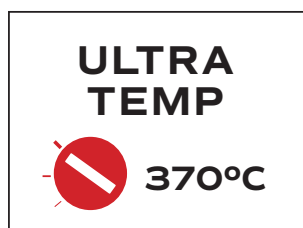
Method:

Place sausages on the top rack for even cooking. Alternatively, larger gourmet sausages can be cooked on the bottom grill, using low settings.

Additional char:

For professional char lines, once cooked on the top rack, give them an extra minute each side on the bottom on the bot-tom grill.

Sausages can also be smoked using a smoking tray.





Pizza

Serves: 4

Prep time: 15 minutes

Cooking Time: 5-10 minutes

Heat setting:

4 burner barbecue

Ultra fast oven/Pizza oven

370°C No. 1, 2, 3, 4

Burners on HIGH

2 burner barbecue

Pizza Oven 370°C

No. 1 & 2 Burner on HIGH

Barbecue equipment:

Pizza stone*



Method:

1. Place the Pizza stone on the top rack for 10 - 15 minutes to preheat the stone on pizza setting, with the lid down. Place your pizza onto the preheated pizza stone.



**TOP
RACK**

**HIGH
TEMP**



370°C

2

4

3

1

BURNERS



CLOSED LID

*Place the cold pizza stone in a cold BBQ and let the stone preheat with the BBQ. Cooking time will vary depending on the amount of pizza toppings that have been added. Cook your pizza with the lid down at all times.



Serves: 4

Prep time: 15 minutes

Cooking Time: 1 - 2.5Kg

whole fish 15-20 Minutes depending on the size of fish. Fish is done when it flakes easily with a fork.

2 burner barbecue

Moderate Oven (195°C)

No. 1 Burner High

Equipment:

Roasting tray & smoking tray (optional)

Heat setting:

4 burner barbecue

High Oven 250°C

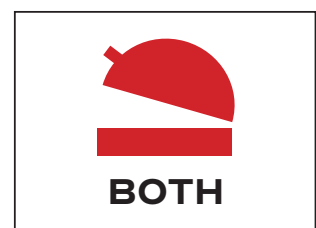
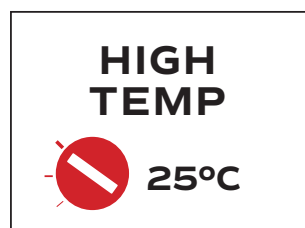
No. 1 & 2 Burners on HIGH

Method:

Fill your fish full of flavour (you can add lemon, garlic, rosemary) wrap it up in foil or baking paper so that the skin of the fish doesn't stick to the top rack or bake in a foil tray add some oil to the bottom of the tray.

Fish Fillets

You can cook fillets in a tray on the top rack, or in a frying pan directly on the bottom grill.



*Use of a smoking tray is optional. Refer to the smoking section for more information.



Grilled Vegetables

Serves: 4
Prep time: 15 minutes
Cooking Time: 10-15 minutes

Barbecue equipment:
 Large saucepan

Heat setting:
4 burner barbecue
 Moderate/High oven
 (270°C - 285°C)
 No. 1 Burner HIGH
 No. 2 Burners - LOW


Method:

1. Preheat barbecue to 270°C. Place saucepan of water on bottom grill. Cover with a lid. Bring to the boil. Add couscous. Cook uncovered for 8 minutes or until tender. Drain, rinse and place in a large bowl. Add the olives, capsicum, coriander, onion, garlic, oil and juice. Season, stir to combine and set aside.
2. Place dukkah on a large flat plate. Press lamb into dukkah to lightly coat. Spray with oil. Cook on bottom grill for 2 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate. Cover with foil. Rest for 5 minutes, Cut in half.
3. Whisk yoghurt, tahini and water in a jug. Season.
4. Spoon couscous onto a serving platter. Top with lamb. Drizzle with tahini yoghurt. Serve sprinkled with paprika.




TOP RACK

HIGH TEMP



280°C



BURNERS



CLOSED LID

*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken



Serves: 4

Prep time: 15 minutes

Cooking Time: 30 minutes
- 1 hour

Heat setting:

4 burner barbecue
Moderate/High oven
(270°C - 285°C)
No. 1 Burner HIGH
No. 2 Burners - LOW

2 Burner BBQ

Moderate oven 195°C
No. 1 Burner HIGH Low and
Slow Oven for an hour 145°C
No. 1 burner LOW for an hour

Ingredients:

Salt, pepper, oil Vegetables
of choice, e.g. Potatoes,
pumpkin, zucchini, carrots
etc.

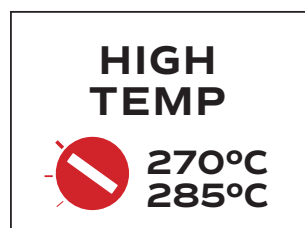
Barbecue equipment:

Aluminium foil tray

Method:

Garnish the vegetables with oil and season with salt and pepper Place the vegetables directly into a roasting tray.

Tips: Try cutting a whole pumpkin into large pieces and cook on the top rack, with the skin facing downwards.





Serves: 4

Prep time: 15 minutes

Cooking Time: 4-6 hours for slow cooking

Heat setting:

4 burner barbecue

Low n' slow oven, 110°C

No. 1 Burner LOW

2 Burner BBQ

Low n' slow oven 145°C

No. 1 Burner LOW

Barbecue equipment:

Grill plate

Ingredients:

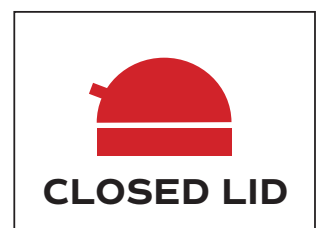
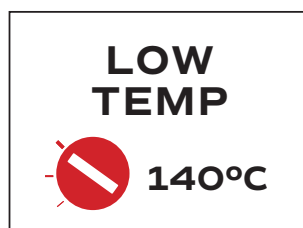
Salt, pepper, oil, roasting tray, Beef Brisket, Pork belly, Ribs, Beef Cheek, Lamb Shanks.

Method:

Garnish the meat with oil and season with salt and pepper, place meat in roasting tray to cook (a disposable aluminium tray is fine to use) on the top rack

Note:

This can also be smoked using a smoking tray.





Heat setting:

4 burner barbecue

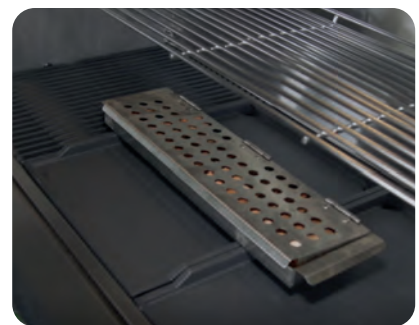
The smoking tray can be used to complement any cooking setting. All cooking should be with the lid closed.

Things to smoke

- Chicken
- Leg of ham
- Fish (Salmon, snapper etc.)
- Pizza
- Vegetables
- Leg of lamb

Barbecue equipment:

Smoking tray

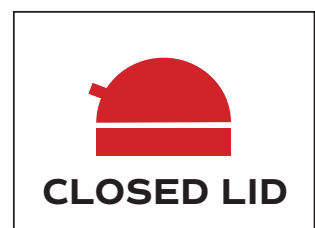
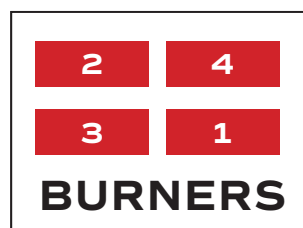
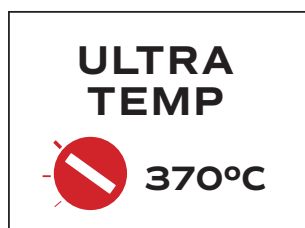


Method:

When using the smoking tray, ensure this is placed on a hotplate. Otherwise the smoking chips may burn. Most commercially available smoking chips and smoking trays are suitable for use.

Note:

*Please ensure you follow the instructions of the smoking chips supplier, in terms of preparation and use.





Serves: 4

Prep time: 15 minutes

Cooking Time: 45 minutes
per 1Kgs

Heat setting:

4 burner barbecue

No. 1 & 2 Burners LOW

2 Burner BBQ

Moderate oven setting

195°C

No. 1 Burner HIGH

Barbecue equipment:

Grill plate

Ingredients:

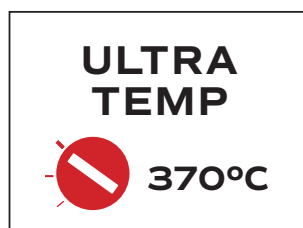
- Roast chicken
- Pork shoulder (makes great crackling)
- Beef
- Lamb
- Boned meats

Method:

Put the raw meat on the rotisserie, the whole length of the Rotisseries rod can be used. Make sure the rod is not preheated, then place the rod into a preheated BBQ. Ensure that the meat is equally an evenly positioned along the length of the rotisserie. This will en-sure smooth operation and even cooking.

Cooking time:

Depending on your meat size we recommend 45 minutes per 1Kgs.





Pulled Beef Brisket

with Sauerkraut & Relish

Serves: 6

Prep time: 15 minutes

Cooking Time: 5.5 hours

Heat setting:

4 burner barbecue

Low and Slow (110°C-125C)

No. 1 Burner - LOW

(1x Grill plate, 2x Hotplate or 3 grill plates)

Equipment:

Aluminium foil tray

Ingredients:

2 tablespoons mustard powder

2kg beef brisket

2 tablespoons olive oil

1 cup tomato relish

1 cup barbecue sauce

¼ cup Worcestershire sauce

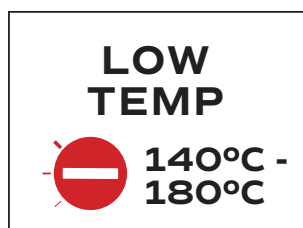
2 cloves garlic, crushed

Sauerkraut, to serve

Beetroot relish, to serve.

Method:

1. Preheat the barbecue to 110°C. Spray foil tray with cooking oil to lightly grease.
2. Rub mustard powder all over beef. Place in prepared tray. Drizzle with oil.
3. Whisk relish, sauces and garlic in a jug. Pour sauce mixture over beef. Cover with foil. Place tray on top rack of barbecue. Cook for 5.5 hours, basting with sauce and pan juices occasionally, or until very tender. Remove from barbecue. Use two forks to shred beef.
4. Serve pulled beef with sauerkraut and relish.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken



Spiced Salmon

with Toasted Corn Salsa & Dill Hollandaise

Serves: 4

Prep time: 15 minutes

Cooking Time: 20 minutes

Heat setting:

4 burner barbecue

High oven (270°C-285°C)

No. 1 Burner - HIGH

No. 2 & 3 - LOW

(3x Grill Plate)

Barbecue equipment:

Aluminium foil tray

Ingredients:

2 tablespoons paprika

2 tablespoons ground cumin

1.8kg side of salmon, skin on, pin boned

1/3 cup olive oil

Cooking oil spray

3 corn cobs

1 red capsicum, finely chopped

2 green onions, sliced

1 clove garlic, crushed

2 tablespoons lime juice

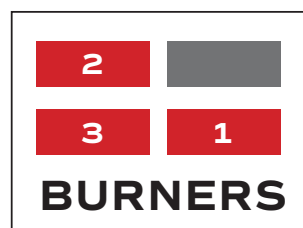
1 cup hollandaise sauce

2 tablespoons chopped dill

2 limes, halved, grilled

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Combine the paprika and cumin in a small bowl. Rub all over salmon. Place salmon in prepared tray. Drizzle with ¼ cup of the oil. Season. Place tray on top rack of barbecue. Cook for 20 minutes for medium or until cooked to your liking.
3. Meanwhile, spray corn with oil. Cook corn on bottom grill of barbecue, turning occasionally, for 10 minutes or until brown and cooked. Season. Cool slightly. Cut kernels from cob. Combine corn kernels in a bowl with capsicum, onion, garlic, lime juice and remaining oil. Season.
4. Whisk hollandaise with dill.
5. Serve salmon with salsa, hollandaise and grilled limes.





Serves: 6

Prep time: 15 minutes

Cooking Time: 30 minutes

Heat setting:

4 burner barbecue

No. 1 Burner - HIGH

No. 2 & 3 - LOW

(3x Grill Plate)

Equipment:

Aluminium foil tray

Ingredients:

2.5kg picnic leg of ham

2 oranges, scrubbed

Whole dried cloves,
to decorate

½ cup honey

2 tablespoons olive oil

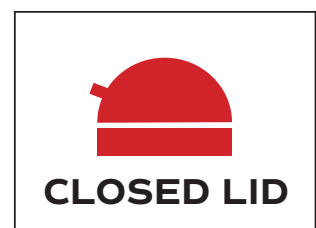
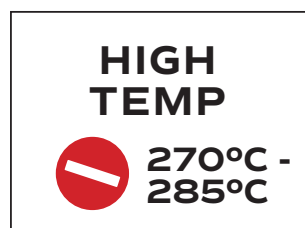
2 tablespoons chopped
thyme, plus extra sprigs,
to decorate

to decorate

Seeded mustard, to serve

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Thinly slice one orange. Juice remaining orange. Remove rind from ham, leaving a layer of fat. Arrange sliced orange over ham to decorate. Secure with cloves. Transfer ham to prepared tray. Whisk orange juice, honey and oil in a jug. Brush ham with some of the honey mixture. Place tray on top rack of barbecue. Cook, brushing occasionally with remaining honey mixture, for 30 minutes or until golden brown and sticky.
3. Sprinkle with chopped thyme. Garnish with thyme sprigs. Serve with mustard.





Garlic Studded Mustard Lamb

Serves: 4

Prep time: 15 minutes

Cooking Time: 55 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

Barbecue equipment:

Large saucepan

Ingredients:

1.8kg leg of lamb

3 cloves garlic, sliced

¼ cup seeded mustard

¼ cup olive oil

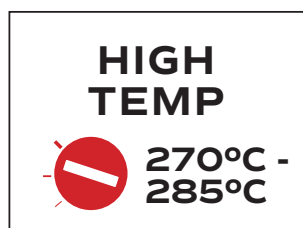
1 tablespoon chopped rosemary, plus extra sprigs, to serve

2 red onions, cut into quarters

Steamed green beans, to serve

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Using a small sharp knife, make slits in top of lamb. Place a slice of garlic in each slit. Brush lamb with mustard. Place in prepared tray with onion. Drizzle with oil. Season. Sprinkle with chopped rosemary. Place tray on top rack of barbecue. Cook, brushing occasionally with any tray juices, remaining honey mixture, for 55 minutes for medium-rare or until cooked to your liking. Remove from barbecue. Cover with foil. Rest for 5 minutes.
3. Garnish with rosemary sprigs. Serve with beans and onions.





Thai Chicken Patties

with Cashew Rice

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH
No. 2 Burners - LOW
(3x Grill Plate)

Barbecue equipment:

Aluminium foil tray
Large non-stick frying pan

Ingredients:

Cooking oil spray
500g chicken mince
2/3 cup soft breadcrumbs
1 egg, whisked
2 tablespoons sweet chilli sauce
2 green onions, finely chopped
2 tablespoons chopped coriander, plus 1/3 cup, extra
2 cloves garlic, crushed

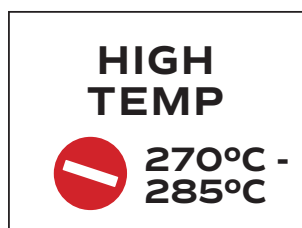
2 teaspoons grated lime zest
1 tablespoon sesame oil
250g packet coconut chilli microwave rice
1 cup shredded carrot
1 cup roasted salted cashews
1/3 cup fried shallots
1 tablespoon black sesame seeds, Aioli, to serve
Lime cheeks, to serve

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Combine the chicken, breadcrumbs, egg, sweet chilli sauce, coriander, half the garlic and lime zest in a large bowl. Season. Shape into eight patties. Spray with oil. Cook on bottom grill for 2 minutes each side or until browned. Transfer patties to prepared tray. Place tray on top rack of barbecue. Cook for 10 minutes or until cooked through.
3. Heat sesame oil in frying pan on bottom grill. Add rice. Cook, stirring, for 2 minutes or until hot. Remove from heat. Add the carrot, cashews, remaining garlic, extra coriander and fried shallots. Season.
4. Spoon rice onto a serving platter. Top with patties. Drizzle with aioli. Sprinkle with sesame seeds. Serve with lime cheeks.



TOP RACK



HIGH TEMP
270°C - 285°C



BURNERS



CLOSED LID



Beef Parmigiana Patties

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

Aluminium foil tray

Ingredients:

Cooking oil spray

500g beef mince

2/3 cup soft breadcrumbs

1 egg, whisked

2 tablespoons basil pesto

1 tablespoon balsamic glaze,
plus extra, to serve

1 clove garlic, crushed

2 large tomatoes, each cut
into 4 slices

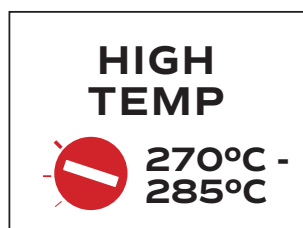
8 slices Swiss cheese

60g baby rocket leaves

Baby basil leaves, to serve

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Combine the beef, breadcrumbs, egg, pesto, balsamic glaze and garlic in a large bowl. Season. Shape into eight patties. Spray with oil. Cook on bottom grill for 2 minutes each side or until browned. Transfer patties to prepared tray. Place tray on top rack of barbecue. Cook for 8 minutes. Top patties with tomato and cheese. Cook for a further 2 minutes or until cheese melts and patties are cooked through.
3. Place rocket on a large serving platter. Drizzle with extra balsamic glaze. Top with patties. Serve sprinkled with basil leaves.





Dukkah Lamb

with Preserved Lemon Couscous & Tahini Yoghurt

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

Barbecue equipment:

Large saucepan

Ingredients:

1 cup pearl couscous

½ cup pitted green olives, sliced

1 red capsicum, finely chopped

½ cup coriander leaves

1 small red onion, finely chopped

1 clove garlic, crushed

2 tablespoons extra virgin olive oil

2 tablespoons lemon juice

3 pieces preserved lemons, flesh removed, skin finely chopped

1/3 cup pistachio dukkah

8 lamb fillets

Cooking oil spray

¾ cup Greek-style natural yoghurt

2 tablespoons tahini

2 tablespoons warm water

Paprika, to serve

Method:

1. Preheat barbecue to 270°C. Place saucepan of water on bottom grill. Cover with a lid. Bring to the boil. Add couscous. Cook, uncovered, for 8 minutes or until tender. Drain. Rinse. Place in a large bowl. Add the olives, capsicum, coriander, onion, garlic, oil and juice. Season. Stir to combine. Set aside.
2. Place dukkah on a large flat plate. Press lamb into dukkah to lightly coat. Spray with oil. Cook on bottom grill for 2 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate. Cover with foil. Rest for 5 minutes, Cut in half.
3. Whisk yoghurt, tahini and water in a jug. Season.
4. Spoon couscous onto a serving platter. Top with lamb. Drizzle with tahini yoghurt. Serve sprinkled with paprika.

BOTTOM GRILL

HIGH TEMP

270°C - 285°C

2 **1**

BURNERS

CLOSED LID



Sticky Pork Ribs

with Kale Slaw

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH
No. 2 Burners - LOW
(3x Grill Plate)

Barbecue equipment:

Aluminium foil tray

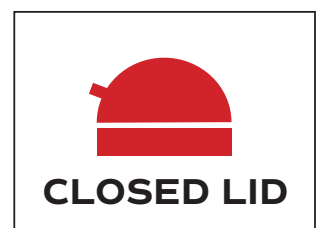
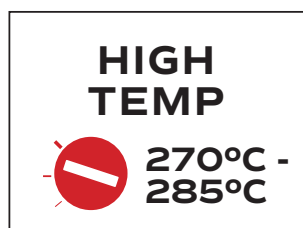
Ingredients:

- 1/3 cup tomato chutney
- 1/3 cup barbecue sauce
- 2 tablespoons Worcestershire sauce
- 2 cloves garlic, crushed
- 8 pork rashers
- Cooking oil spray
- 1 1/2 cups shredded kale
- 1 cup shredded red cabbage
- 1 cup shredded wombok (Chinese cabbage)

- 1 red onion, halved, thinly sliced
- 1/3 cup sesame mayonnaise dressing
- 1 fresh long green chilli, thinly sliced
- 2 tablespoons sesame seeds

Method:

1. Whisk the chutney, barbecue sauce, Worcestershire sauce and garlic in a jug. Place pork in a shallow dish. Brush with half the tomato mixture. Cover. Marinate for 1 hour. Reserve remaining marinade.
2. Preheat barbecue to 270°C. Spray pork with oil. Cook on bottom grill of barbecue, brushing occasionally with reserved marinade, for 5 minutes each side or until brown and cooked through. Season.
3. Combine the kale, red cabbage, wombok, red onion and dressing in a bowl. Season. Spoon salad onto a large serving plate.
4. Top salad with pork. Serve sprinkled with green chilli and sesame seeds.





Beef Mignon

with Peppercorn Sauce

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

Small non-stick frying pan

Ingredients:

4 x 180g (about 4cm-thick)

eye fillet beef steaks

8 thin slices prosciutto

8 medium field mushrooms

¼ cup olive oil

½ cup beef stock

½ cup thickened cream

2 tablespoons

Worcestershire sauce

1 tablespoon Dijon mustard

2 tablespoons green

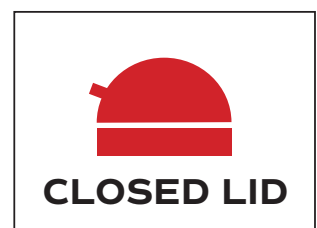
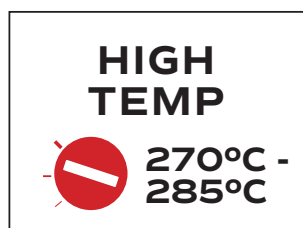
peppercorns

1 clove garlic, crushed

50g baby spinach leaves

Method:

1. Preheat barbecue to 270°C. Wrap 2 pieces of prosciutto around edge of each piece of beef. Spray beef with oil. Place mushrooms on a plate. Drizzle with oil. Season. Cook beef on bottom grill of barbecue for 5 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate. Cover with foil. Rest for 5 minutes.
2. Meanwhile, cook mushrooms on bottom grill for 3 minutes each side or until tender.
3. Place stock, cream, Worcestershire sauce, mustard, peppercorns and garlic in a small frying pan on bottom grill of barbecue. Cook, stirring, for 3 minutes or until thickened slightly. Season.
4. Place spinach on a large serving platter. Top with mushrooms and beef. Serve with peppercorn sauce.





Beef & Black bean Skewers

with Sesame Mushrooms

Serves: 4

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

8 metal skewers

Aluminium foil tray

Large non-stick frying pan

Ingredients:

4 x 180g (about 4cm-thick)

eye fillet beef steaks

8 thin slices prosciutto

8 medium field mushrooms

¼ cup olive oil

½ cup beef stock

½ cup thickened cream

2 tablespoons

Worcestershire sauce

1 tablespoon Dijon mustard

2 tablespoons green

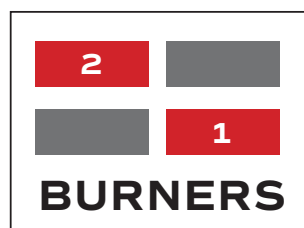
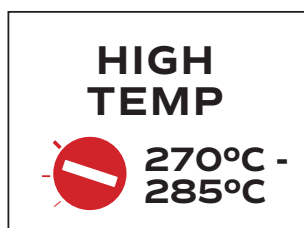
peppercorns

1 clove garlic, crushed

50g baby spinach leaves

Method:

1. Thread capsicum and beef, alternately, onto skewers. Whisk half the black bean sauce with garlic and ginger in a small bowl. Reserve remaining black bean sauce to serve. Brush skewers with half the black bean garlic mixture. Cover with plastic food wrap. Chill for 45 minutes to marinade.
2. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease. Spray skewers with oil. Cook on bottom grill, brushing with remaining black bean garlic mixture, for 2 minutes each side or until browned. Transfer skewers to prepared tray. Place tray on top rack of barbecue. Cook with Lid down, for 6 minutes for medium-rare or until cooked to your liking. Remove tray from barbecue. Cover with foil. Rest for 5 minutes. Season.
3. Meanwhile, combine oils in a small bowl. Heat half the oil in frying pan on bottom grill. Cook mushrooms and asparagus, in batches, for 2 minutes or until tender. Adding and heating extra oil between batches when needed. Season.
4. Spoon mushroom and asparagus onto a large serving platter. Top with skewers. Sprinkle with fried shallots. Serve with remaining reserved black bean sauce.





Serves: 2

Prep time: 15 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH
No. 2 Burners - LOW
(3x Grill Plate)

Barbecue equipment:

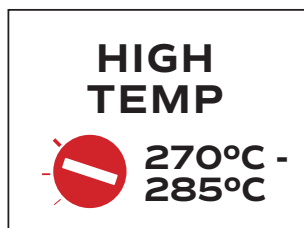
Aluminium foil tray
Large non-stick frying pan

Ingredients:

1 1/2 cups self-raising flour
1 1/2 cups Greek-style natural yoghurt
2 vine-ripened tomatoes, sliced
4 slices mozzarella
6 basil leaves
1/3 cup extra virgin olive oil
1 tablespoon sesame seeds
Mixed salad, to serve
Lemon cheeks, to serve

Method:

1. Preheat the barbecue to 270°C.
2. Place the flour in a large bowl. Make a well at centre. Add yoghurt. Stir to form a dough. Turn out onto a lightly floured work surface. Knead until smooth. Divide dough into two equal portions.
3. For each calzone, roll a portion of dough out between sheets of baking paper to a 20cm disc. Top half the dough with tomato, cheese and basil leaves. Fold dough over to enclose filling and form a semi-circle. Press edge to seal. Repeat with remaining dough, tomato, cheese and basil to make two calzones in total.
4. Heat half of the oil in frying pan on bottom grill of barbecue. Add a calzone. Cook for 2 minutes each side or until golden brown. Transfer to foil tray. Repeat with remaining oil and calzone. Sprinkle with sesame seeds. Place tray on top rack of barbecue. Cook with Lid down, for 5 minutes or until calzone are cooked through.
5. Serve calzone with mixed salad and lemon cheeks.





Spiced Buttered Chicken

with Grilled Carrots & Siracha Hummus

Serves: 4

Prep time: 15 minutes

Cooking Time: 55 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

2 Aluminium foil trays

Ingredients:

1.6kg whole fresh or frozen thawed chicken

125g butter, softened slightly

2 teaspoons ground cumin, plus 2 teaspoons, extra

2 teaspoons ground coriander

1 teaspoon smoky paprika

1 teaspoon turmeric

2 cloves garlic, crushed

2 tablespoons olive oil

1 tablespoon sea salt flakes

8 small carrots, halved lengthwise

2 brown onions, cut into wedges

100g green beans, trimmed

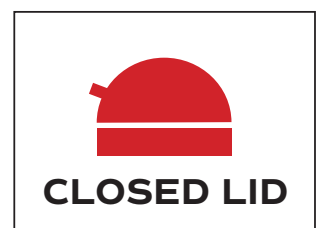
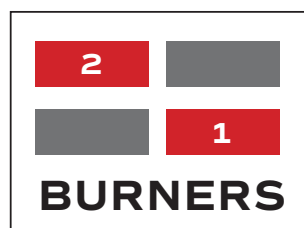
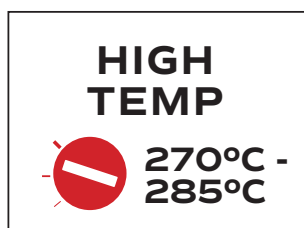
2 tablespoons rosemary sprigs

200g hummus

2 tablespoons siracha

Method:

- Place chicken, breast-side down on a chopping board. Using poultry shears, cut along either side of backbone to remove and discard. Turn chicken breast-side up. Using palm of hand, press down to flatten. Combine the butter, cumin, coriander, paprika, turmeric, paprika and garlic in a small bowl. Using fingertips, push butter mixture under skin of chicken on breast and thighs. Press skin to spread butter mixture evenly.
- Preheat barbecue to 270°C. Place chicken in one of the foil trays. Brush chicken with half of the oil. Sprinkle with salt. Cook with Lid closed, on top rack of barbecue, basting occasionally with pan juices, for 55 minutes or until golden brown and cooked through. Cover with foil. Rest for 5 minutes.
- Meanwhile, combine carrot and onion in a large bowl. Add extra cumin and remaining oil. Toss to combine. Cook carrot and onion on bottom grill for 2 minutes or until browned. Transfer to remaining foil tray. Cook with Lid closed, on top rack of barbecue for 15 minutes or until tender, adding beans in last 5 minutes of cooking. Season. Transfer to a serving platter. Sprinkle with rosemary.
- Combine hummus and siracha in a small bowl. Serve chicken with vegetables and hummus.





Baked Honey & Rosemary Brie

Serves: 4

Prep time: 15 minutes

Cooking Time: 10 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Ingredients:

Cooking oil spray

200g small wheel brie cheese

1 tablespoon honey

2 teaspoons olive oil

2 sprigs rosemary

Grilled figs, to serve

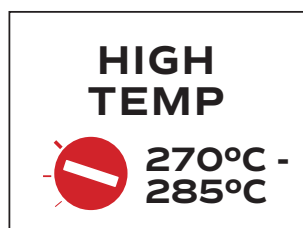
Grilled baguette, to serve

Barbecue equipment:

Aluminium foil tray

Method:

1. Preheat the barbecue to 270°C. Spray foil tray with cooking oil to lightly grease.
2. Using a small sharp knife, score a criss-cross pattern in top of cheese. Place in foil tray. Drizzle with honey and oil. Sprinkle with rosemary. Place tray on top rack of barbecue. Cook for 8-10 minutes or until cheese is soft but still holds its shape.
3. Serve with figs and bread.





Smoked Cheddar & Bacon Damper

Serves: 6

Prep time: 10 minutes

Cooking Time: 25 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

Aluminium foil tray

Baking paper

Small non-stick frying pan

Ingredients:

100g diced bacon

Cooking oil spray

3 cups self-raising flour

1 teaspoon salt

80g cold butter, finely chopped, plus extra, to serve

½ cup grated smoked cheddar cheese

¾ cup milk, plus extra, to brush

2 tablespoons pumpkin seeds

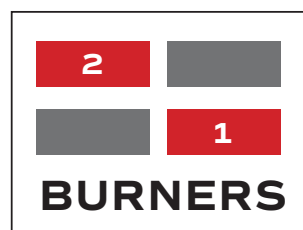
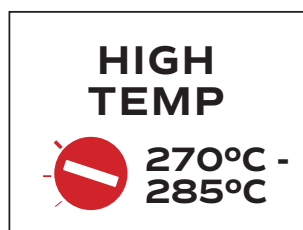
1 teaspoon fennel seeds

Sea salt flakes, to sprinkle

2 tablespoons siracha

Method:

1. Preheat the barbecue to 280°C. Spray foil tray with cooking oil to lightly grease. Line base with baking paper.
2. Combine the flour and salt in a large bowl. Using fingertips, rub in butter to form fine crumbs. Stir in cheese. Make a well at centre. Add milk. Using a round-bladed knife, in a cutting motion, mix to form a soft dough. Turn dough out onto a clean surface lightly dusted with extra flour. Knead for 2 minutes or until smooth. Shape in a 20cm disc. Place in prepared tray. Brush top with extra milk. Sprinkle with seeds and salt.
3. Place on top rack of barbecue. Cook for 20-25 minutes or until golden brown and sounds hollow when lightly tapped. Re-move damper from barbecue. Stand for 10 minutes. Serve with butter.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken



Pumpkin, Sage & Parmesan Muffins

Makes: 12

Prep time: 10 minutes

Cooking Time: 20 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH
No. 2 Burners - LOW
(3x Grill Plate)

Barbecue equipment:

12-hole (1/3 cup) muffin tray

Ingredients:

100g diced butter-nut pumpkin

2 1/2 cups self-raising flour
1/2 teaspoon ground nutmeg

1 cup buttermilk
3 eggs, lightly beaten
60g butter, melted, plus extra butter, to serve

1/2 cup grated parmesan cheese

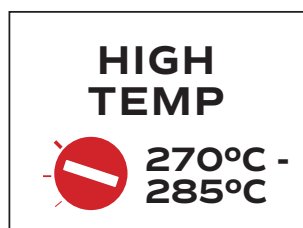
2 teaspoons finely chopped sage

1/4 cup pumpkin seeds

Cooking oil spray

Method:

- 1 Place pumpkin in a microwave-safe bowl with 2 tablespoons water. Microwave on High (100%) for 4 minutes or until just tender. Drain. Cool.
2. Preheat the barbecue to 270°C. Spray tray with cooking oil to lightly grease. Place flour and nutmeg in a large bowl. Make a well at centre. Whisk milk, egg and butter in a jug. Add to flour with pumpkin, parmesan and sage. Stir until just combined (mixture should be lumpy). Season. Spoon mixture equally amongst prepared holes of tray. Sprinkle with pumpkin seeds.
3. Place tray on top rack of barbecue. Cook with Lid closed, for 15 minutes or until a skewer inserted at centre comes out clean. Stand in tray for 5 minutes. Serve with extra butter.





Triple Chocolate Brownies

Makes: 6

Prep time: 10 minutes

Cooking Time: 25 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

24cm (base measurement square cake pan

Ingredients:

200g dark chocolate, chopped

160g butter, chopped

1 cup firmly packed brown sugar

3 eggs, lightly whisked

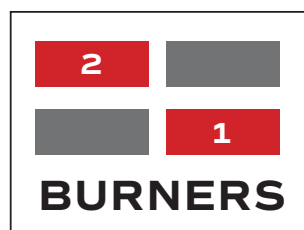
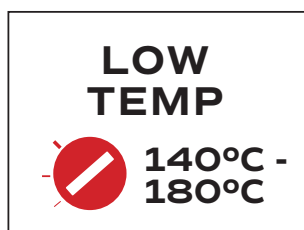
1 1/4 cups plain flour

2/3 cup white choc bits

Cocoa powder, to dust

Method:

1. Preheat barbecue to 150°C. Grease and line cake pan with baking paper, allowing paper to overhang sides for handles.
2. Combine the chocolate, butter and sugar in a heavy-based saucepan. Stir over low heat for 5 minutes or until melted and smooth. Cool. Add eggs. Stir to combine. Add the flour. Mix well. Spoon into prepared pan. Smooth surface. Sprinkle with white choc bits.
3. Place pan on top rack of barbecue. Cook for 20 minutes or until just firm to touch. Remove from barbecue. Set aside to cool completely (brownie will firm).
4. Cut into 16 pieces. Serve dusted with cocoa powder.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken



Lemonade Scones

Makes: 12

Prep time: 10 minutes

Cooking Time: 15 minutes

Heat setting:

4 burner barbecue

No. 1 Burner HIGH

No. 2 Burners - LOW

(3x Grill Plate)

Barbecue equipment:

Aluminium tray

Ingredients:

3 cups self-raising flour, plus extra, to dust

1 cup lemonade

1 cup pouring cream

1 teaspoon vanilla bean paste

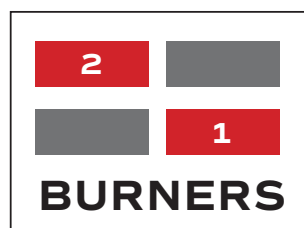
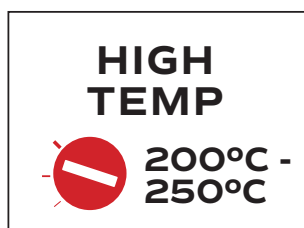
20g butter, melted, plus sliced butter, to serve

Double cream, to serve

Jam, to serve

Method:

1. Preheat barbecue to 220°C. Grease and line tray with baking paper.
2. Place flour in a large bowl. Season with salt. Make a well at centre. Add the lemonade, cream and vanilla. Using a round-bladed knife, in a cutting motion, mix to a soft dough. Turn dough out onto a work surface lightly dusted with extra flour. Knead briefly. Pat out until 2cm thick.
3. Using a 6cm round pastry cutter, cut 12 discs from dough. Place rounds, side by side, in prepared tray. Brush tops with melted butter.
4. Place tray on top rack of barbecue. Cook for 15 minutes or until scones are risen and golden brown. Remove from barbecue. Serve warm scones with double cream, jam and sliced butter.





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