

KLEVA® QUICKTIME™ FLAVOUR GRILL NON-STICK



2 BEST & BREEZY BREAKFASTS
Make breakfast easy, fun and delicious!

5 FAST & FLAVOURFUL FAMILY MEALS
Whip up quick and easy dishes the whole family will love

8 DELIGHTFUL DESSERTS
Guaranteed to satisfy those sweet cravings!

13 SUPER EASY SNACKS
Tasty snacks to see you through to dinner!



BEAUTIFUL BLUEBERRY PANCAKES

You can't really ask for a more traditional breakfast than pancakes covered in berries and pure maple syrup. Pancakes are so easy to make in the Quicktime Flavour Grill™ and they make the house smell so good.

Pancakes require a few basic ingredients and a hot grill. The surface of the Quicktime Flavour Grill™ is non-stick, and clean-up is easy because the deep dish plate can go right onto the dishwasher.

INGREDIENTS

- 2 large free range eggs
- 2 cups 250ml milk (skim, low fat or full fat)
- 2 ¼ cups white self-raising flour
- 2-4 tsps of white sugar or 2 Tbsp maple syrup
- ½ cup frozen or fresh blueberries

SERVES: 4

SETTING: DEEP DISH

PREP TIME: 5MIN

BLEND TIME: 8MIN

DIRECTIONS

- 1. Preheat your Quicktime Flavour Grill™, then open to a 90 degree angle.**
- 2. Whisk the eggs and milk together to combine. Add in the flour and maple syrup and beat until the batter is smooth and lump free. Stir in frozen or fresh blueberries.**
- 3. Pour approx 1/4 cup of batter per pancake. Cook pancakes for 3-4 minutes, or until bubbles appear on the surface and the bases are golden brown. Flip and cook until golden; repeat with remaining batter**
- 4. Serve immediately with yoghurt, ice cream, whipped cream, maple syrup, berries, or lemon and sugar.**





FLUFFY BACON & CHEESE OMELETTE

Omelettes are an easy breakfast, and with a classic combo of bacon, eggs and cheese it's a guaranteed winner every time. It's so easy to cook on your Quicktime Flavour Grill™ and serve straight up to the whole family.

INGREDIENTS

- 2 rashers rindless bacon
- 2 large free-range eggs
- 1 Tbsp milk
- 2 Tbsp coarsely grated gruyere cheese
- 1 Tbsp finely chopped chives
- Thick buttered toast of your choice, to serve

Hints & Tips: Add sriracha to serve if you like it hot

SERVES: 1
SETTING: DEEP DISH
PREP TIME: 5MIN
BLEND TIME: 5MIN

DIRECTIONS

1. Turn on the Quicktime Flavour Grill™ to preheat.
2. Cook bacon on the deep dish side, flipping halfway for 2-3 minutes on each side or until browned, keeping open to a 90 degree angle. Drain on paper towels.
3. Whisk eggs and milk in a bowl.
4. Add egg mixture to the deep-dish side to cover the base. Cook 1 minute, or until set underneath. Sprinkle gruyere, add bacon and half the chives over omelette. Cook for a further 2 minutes, or until the cheese melts.
5. Using a spatula, carefully fold the omelette in half. Transfer to a plate; serve with toast and top with remaining chives.





CHOCOLATE & BANANA FRENCH TOAST

This Chocolate Banana French toast is so delicious, you won't want to share it. It's a perfectly rich, gooey and chocolatey breakfast that'll have you coming back for more. This quick and easy recipe not only is the most amazing breakky or brunch, it can even be turned into a snack or dessert with a little scoop of ice cream.

INGREDIENTS

- 2 bananas
- 2 large free-range eggs
- ½ a tsp vanilla extract
- 1 pinch of ground cinnamon
- 4 slices of white bread
- 80g dark chocolate
- 2 Tbsp Greek-style yoghurt, to serve

SERVES: 2

SETTING: DEEP DISH

PREP TIME: 5MIN

COOK TIME: 15MIN

DIRECTIONS

1. Turn on the Quicktime Flavour Grill™ to preheat.
2. Peel and slice the banana in half, then cut lengthways and set aside. Crack the eggs into a shallow bowl, add the vanilla and cinnamon then whisk together with a fork.
3. Soak the bread slices in the egg mixture for a couple of minutes, turning halfway.
4. Once Quicktime is hot, carefully place 2 egg-soaked slices into the pan and break over the chocolate add the banana slices then place the remaining slices on top and close grill to sandwich together to make 2 sandwiches
5. Cook for 1-2 minutes or until golden and cooked through
6. Carefully slide the sandwich onto a board, cut in half diagonally, then transfer to a plate. Top with a dollop of yoghurt and more of the dark chocolate grated in your Kleva Sumo Slicer if you have one.

Hints & Tips: Add sriracha to serve if you like it hot





HONEY & SOY PORK CHOPS

These pork chops are marinated to make them extra flavourful and tender. A marinade will also help a pork chop from being dry. These delicious pork chops cook quickly on your Quicktime Flavour Grill™ so

INGREDIENTS

- 1/4 cup honey
- 1/2 cup low-sodium soy sauce
- 2 garlic cloves, minced
- Red Chilli flakes
- 4 boneless pork chops

Hints & Tips: Use your Kleva Sumo Slicer™ to mince the garlic. Otherwise you can use pre-minced garlic.

SERVES: 2
SETTING: BUTTERFLY
PREP TIME: 40MIN
COOK TIME: 27MIN

DIRECTIONS

- 1. Mix together honey, soy sauce, garlic, and red chilli flakes in a shallow baking dish. Place pork chops in dish and coat well with the honey glaze mixture. Cover and refrigerate for at least 30 minutes.**
- 2. Preheat Quicktime Flavour Grill™ and open to butterfly position. Lift the lid up slightly before lowering it open onto your bench. The hinge is designed to be flexible and rocky, helping you easily transition between the different positions**
- 3. Place pork chops on the grill side. Grilling times will be approximately 8-11 minutes or until cooked through. About 5 minutes through the grilling process you can flip the chops and turn them a 1/4 turn for criss cross grill marks if so desired. This also helps for even cooking. Let rest 5 minutes before serving.**





BEST BEEF BURGERS

A big juicy burger is everyone's favourite takeaway. There's just something about a burger that excites the senses. Making a juicy and delicious beef burger on your Quicktime Flavour Grill™ is easy and takes only a few basic ingredients.

INGREDIENTS

- 500g grass fed beef mince
- 2 Tbsp Worcestershire sauce
- 2 Tbsp butter, melted
- 1 Tbsp fresh parsley, finely chopped (stalks removed)
- 1 tsp salt
- 1 tsp fresh ground pepper
- Burger buns of your choice
- 1/2 brown onion sliced into rings

For serving

- 1 tomato, sliced
- 4 lettuce leaves, washed
- 4 slices of tasty cheese
- Tomato sauce

Hints & Tips: For a true blue Aussie burger add either beetroot slices or pineapple rings

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 10MIN

COOK TIME: 12MIN

DIRECTIONS

1. Preheat your Quicktime Flavour Grill™ for 5-10 minutes. In the meantime, combine meat, Worcestershire sauce, parsley, salt and pepper. Drizzle melted butter over meat mixture and mix some more.
2. Open Quicktime Flavour Grill™ to butterfly position. Lift the lid up slightly before lowering it open onto your bench. The hinge is designed to be flexible and rocky, helping you easily transition between the different positions.
3. Shape meat mixture into 4 round burger patties. Place on your Quicktime Flavour Grill™ – grill side and cook for approx. 5-8 minutes, flipping halfway through
4. While the patties are cooking, brown off onions for 2-3 minutes on the deep-dish side
5. Slice burger buns in half and place face down on the deep-dish side and slightly toast for approx. 1-2 min
6. Build burger starting with the bun, meat patty, sauce, cheese, onion, tomato and then lettuce.





THE VERY BEST QUICKTIME QUICHE

Try this beautiful golden brown ham and cheese quiche that will delight the whole family. Your Quicktime Flavour Grill™ acts as an oven when closed so it heats evenly making it the perfect cooking appliance for this quiche. Plus it adds grill lines to the top for that extra tasty BBQ flavour

INGREDIENTS

- 125g ham, chopped
- 1 small onion or the equivalent of chopped chives
- 1 ½ cups (180g) grated tasty cheese
- ⅓ cup (50g) self-raising flour
- Salt and freshly ground pepper
- 4 large free range eggs
- 1 ½ cups (375ml) milk

Optional:

- Parsley for garnish (stalks removed)

Hints & Tips: You can substitute the ham for bacon for extra juicy flavour. Just grill on Quicktime Flavour Grill™ for 2-3 minutes on each side, chop and combine with other ingredients

SERVES: 8

SETTING: DEEP DISH

PREP TIME: 10MIN

COOK TIME: 25MIN

DIRECTIONS

1. Preheat Quicktime Flavour Grill™
2. In a medium sized bowl combine ham, onion, cheese, flour, salt and pepper. Scatter over deep dish
3. Whisk milk and eggs together in a bowl and pour over ham mixture, before closing the Quicktime Flavour Grill™ lid.
4. While the patties are cooking, brown off onions for 2-3 minutes on the deep-dish side
5. Cook for approximately 25 minutes or until puffed and golden. Cool slightly. Serve warm or cold. Add optional parsley





CHOC HAZELNUT & STRAWBERRY PIZZA

This dessert pizza couldn't be easier to prepare. Plus, the luscious combination of Nutella and sliced strawberries will surely be a hit with the kids

INGREDIENTS

- 1 slice of Lebanese Bread
- 1/2 cup chocolate-hazelnut spread (such as Nutella or Pana)
- 10 strawberries
- 1 Tbsp Olive Oil

Optional

- Ice Cream
- cream
- ricotta
- marshmallows

Hints & Tips: This recipe is super easy because Lebanese bread can usually be found at your regular supermarket, but it can also be made with any other base of your choice

SERVES: 8 SLICES
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 5MIN

DIRECTIONS

- 1. Preheat Quicktime Flavour Grill™ and open to butterfly position. Lift the lid up slightly before lowering it open onto your bench.**
- 2. Brush pizza base with oil and place on Quicktime Flavour Grill™. Cook 30 sec to 1 min or until grill marks appear on underside (Lebanese bread will stiffen and puff).**
- 3. With tongs, remove from grill and place, grilled side up. Spread chocolate spread over base leaving 1/2-inch border and return to hot grill. Close lid and cook pizzas approx 2 minutes longer or until undersides are evenly browned and cooked through.**
- 4. Transfer to a cutting board; arrange strawberry slices on tops of pizzas. Cut into 8 slices.**

Optional: Top with icecream, cream or ricotta and marshmallow if desired.





HOMEMADE RUSTIC ICE CREAM WAFFLE CONES

With Quicktime Flavour Grill™, make Homemade Ice Cream Cones, a simple recipe that will make your kitchen smell like an ice cream parlour. Now you can have an after dinner treat without even stepping out the door. They are very rustic so have fun with it and get the kids involved, they will love it.

INGREDIENTS

- 2 large free range eggs
- ½ cup of white sugar
- ¼ cup of milk
- ¼ cup of unsalted butter melted
- 1 tsp of vanilla extract
- ½ cup all-purpose flour
- Sea Salt
- Ice cream of your choice

Optional

- strawberries, cream, sprinkles or anything else you prefer

Hints & Tips: These waffle cones are a combination of waffle cones and actual waffles so it's like having your 2 favourite treats in one

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 15MIN

COOK TIME: 15MIN

DIRECTIONS

1. In a large bowl, with a fork whisk together the sugar and eggs for about 2 minutes or until slightly pale in colour. Whisk in the butter, milk and vanilla.
2. Whisk in the flour and salt just until combined, then set the batter aside for about 5 minutes, in the meantime preheat your Quicktime Flavour Grill™.
3. Open your Quicktime Flavour Grill™ to butterfly position. Lift the lid up slightly before lowering it open onto your bench.
4. Take a little less than 1/4 cup of batter, place it on the grill side of the Quicktime Flavour Grill™ and cook for 1 minute and 40 seconds, then flip to the other side turning ¼ direction
5. Remove from the grill and cool slightly before rolling into a cone shape.
6. Add a tiny bit of batter to the seam where the 2 sides join and place back down on the Quicktime Flavour Grill™ for about another minute to seal it up
7. Allow to cool completely before adding ice cream of your choice





GRILLED PEACH SUNDAES

Nothing beats these super tasty warm grilled peaches. They are so simple to whip up, just add a drizzle of honey, olive oil, and sea salt and it really brings out their flavour. To kick things up a notch, add fresh whipped cream, vanilla ice cream or ricotta, and a handful of torn mint, nuts or grated chocolate.

INGREDIENTS

- 4 ripe peaches, halved and pitted
- 1 Tbsp of Olive oil
- Vanilla ice cream, for serving
- Honey, for drizzling
- Flaky sea salt

SERVES: 4
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 15MIN

DIRECTIONS

- 1. Turn on Quicktime Flavour Grill™ to preheat**
- 2. Brush peaches with olive oil, place on Quicktime Flavour Grill™ and close lid. Cook until soft approx 8-9 minutes or until almost falling apart.**
- 3. Halfway through flip so you get the grill lines on both sides**
- 4. Serve with ice cream, a drizzle of honey, and a sprinkling of flaky sea salt.**





MINI CHOCOLATE CAKE

This delightful little cake is perfect for high tea, a personalized birthday cake, as a dessert, treat or for any other special occasion. Surprisingly easy and pleasantly moist this is guaranteed to be a family favourite.

INGREDIENTS

Cake:

- 1 egg
- 2 Tbsps sugar
- 2 Tbsps butter, melted
- 1 tsp vanilla extract
- ¼ cup all-purpose flour
- ¼ heaped tsp baking powder
- Pinch of salt
- 1 ½ Tbsps milk
- 3 Tbsps cocoa
- Ramekin

Icing:

- 3 Tbsps unsalted butter, melted
- 3 Tbsps cocoa
- 1 cup sifted icing sugar
- 1 ½ Tbsps milk
- ¼ tsp vanilla extract

SERVES: 1

SETTING: DEEP DISH

PREP TIME: 10MIN

COOK TIME: 25MIN

DIRECTIONS

1. Preheat the Quicktime Flavour Grill™
2. Lightly grease the ramekin with butter
3. In a bowl whisk egg and sugar together until combined. Stir in the vanilla and melted butter. Mix in the flour, baking powder and salt and cocoa until the batter is smooth. Stir in the milk. Pour the batter into the ramekin - filling to approx half way
4. Place the ramekin on the Quicktime Flavour Grill™ and close the lid. Bake the cake until it is set and springs back when touched in the centre about 20-25 minutes
5. While it is baking, in a bowl whisk together the butter and cocoa. Add in icing sugar, milk and vanilla and whisk until smooth
6. Allow cake to cool in ramekin for 5 mins then invert to a cake rack to cool completely
7. Once cool smooth the icing sugar over the cake

Optional: Add sprinkles if you like

Hints and Tips: For added antioxidants and less sugar use cacao instead of cocoa - it creates the same colouring without the calories.





BACON WRAPPED HOT DOGS

These bacon wrapped hot dogs are a juicy and delicious meal in a bun. Make them in your Quicktime Flavour Grill™ for picnics, BBQs or a snack. It's a recipe that's a sure-fire way to get you a few compliments.

INGREDIENTS

- 12 rashers of bacon
- 8 beef hot dogs
- 8 bakery or brioche hot dog buns - butterflied
- ¼ cup chopped red onion
- 2 cups of pickles or sauerkraut
- Tomato Sauce
- American Mustard
- Toothpicks

SERVES: 8

SETTING: BUTTERFLY

PREP TIME: 20MIN

COOK TIME: 10-15MIN

DIRECTIONS

1. Preheat Quicktime Flavour Grill™ and then cook bacon until partially cooked but not crisp.

2. Remove the paper towels to drain; cool slightly. Wrap 1-1/2 strips of bacon around each hot dog, securing with toothpicks as needed (do not wrap tightly, or bacon may tear during grilling).

3. Grill covered, 6-8 minutes or until bacon is crisp and hot dogs are heated through, turning frequently. Discard toothpicks. Serve hot dogs in buns with onion, pickles, tomato sauce and mustard

Hints and Tips: The sky's the limit when it comes to toppings. You can add any combination of your choice. Another great combo is honey soaked carrots, coriander and grilled capsicum with splashes of soy sauce.





CRISPY CHICKEN WINGS

These super easy grilled chicken wings are super easy to prepare and cook, so they are great if you have friends pop around last minute. Add a dipping sauce of your choice and some sliced cucumber for freshness and you'll want to eat them every chance you can get.

INGREDIENTS

- Zest of 1 lemon
- 2 tsp. sea salt
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1/4 tsp. cayenne pepper
- 1kg chicken wings
- Olive oil

SERVES: 4

SETTING: DEEP DISH

PREP TIME: 10MIN

COOK TIME: 25MIN

DIRECTIONS

1. In a bowl, whisk together lemon zest, salt, paprika, garlic powder, onion powder, thyme, and cayenne.
2. Preheat Quicktime Flavour Grill™.
3. Pat chicken wings dry and place in the bowl and toss to coat
4. Add wings to the Quicktime Flavour Grill™, put lid down and cook until skin is crisp and meat is cooked through, 20-25 minutes.
5. Serve wings with dipping sauce of choice





FRESH & FLAVOURFUL FISH TACOS

You just can't go wrong with fresh, flavourful and healthy Grilled Fish Tacos. These fish tacos are loaded with all the best toppings, including cabbage, guacamole and healthy yoghurt topping plus a nice touch of spice. Ready in less than 30 minutes they are a quick tasty meal everyone will enjoy.

INGREDIENTS

- 2 Tbsp olive oil
- 1 ½ Tbsp fresh lime juice
- 1 garlic clove, minced
- 1 tsp chili powder
- ½ tsp ground cumin
- ½ tsp ground paprika
- Salt and black pepper
- 500g cod or perch

For Serving

- 8 corn tortillas, warmed
- 2 cups shredded purple cabbage
- 1 avocado, sliced
- 3 Tbsp chopped coriander leaves
- ⅓ cup parmesan cheese

Optional: Greek yoghurt

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 10MIN

COOK TIME: 15MIN

DIRECTIONS

1. In a mixing bowl whisk together oil, lime juice, garlic, chili powder, cumin, paprika and season with salt and pepper to taste
2. Place fish into the bowl to coat, allow to marinate and allow to sit for 5-10 minutes, while the Quicktime Flavour Grill™ preheats. Then open to butterfly position. Lift the lid up slightly before lowering it open onto your bench.
3. Place fish on the deep dish side until cooked through, about 5-6 minutes per side (cook time will vary based on thickness of fish).
4. While fish grills heat tortillas on the grill side for 1-2 minutes then flip. (Or, you can also wrap them in a foil packet and place them on the grill for a minute or two, until warm.)
5. Remove both tortillas and fish from grill, break fish into pieces and layer all ingredients, over heated tortillas: fish, cabbage, avocado and coriander. Then sprinkle on the cheese and dollop on the yoghurt





MEXICAN CHICKEN QUESADILLAS

Ooey, gooey mozzarella cheese, juicy garlicky grilled chicken, fresh tomatoes and coriander make Quicktime Grill Mexican chicken quesadillas the perfect snack or light meal for any time of day. So quick and easy, these quesadillas will become a staple in your home in no time. A great idea for kids lunches.

INGREDIENTS

- 4 boneless breast chicken pieces (thin)
- 1 Tbsp Olive Oil
- 1 clove garlic minced
- 2 large flour tortillas
- 1 tsp chopped coriander
- ½ cup shredded mozzarella or cheddar cheese
- ½ cup diced tomatoes
- ⅓ cup fresh spring onions, chopped
- Salt and pepper

Hints and Tips: Don't go too overboard on the tomato to avoid your quesadilla getting too soggy

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 10MIN

COOK TIME: 15-20MIN

DIRECTIONS

1. Preheat your Quicktime Flavour Grill™ and then open to butterfly position. Lift the lid up slightly before lowering it open onto your bench. The hinge is designed to be flexible and rocky, helping you easily transition between the different positions.
2. Cover chicken with olive oil, garlic and salt and pepper. Place chicken in the deep dish. Cook for approx. 10 minutes, flipping at the half way mark
3. Grill the chicken for a minute on either side on the grill side to get those juicy BBQ flavour grill marks
4. Let chicken rest for 5 minutes on paper towel. Turn off Quicktime Grill™. Once Quicktime Grill™ is slightly cool, wipe away any residue from the chicken and turn back on.
5. Lay tortillas flat and add cheese to ½ of it. On top of cheese, add tomatoes, coriander, grilled chicken and spring onions.
6. Fold other half of tortilla over cheese half and then add to Quicktime Flavour Grill™ and close lid. Quesadillas will be ready in 2-5 minutes.





10 MINUTE GRILLED PEPPERONI PIZZA

There's no need for the oven when you're craving a pizza. This is the easiest and fastest pizza you could ever make and it tastes delicious too. It's foolproof, delicious, faster than calling for delivery, and pizza is always a winner!!

INGREDIENTS

- 1 store bought pizza base (please note cooking times will vary depending on thickness).
- 1 Tbsp olive oil
- ½ cup of tomato based sauce/passata
- 1 cup shredded mozzarella cheese
- 12 pepperoni slices
- 3-4 large fresh basil leaves torn

Hints and Tips: This recipe works just as well for gluten free pizza bases. Just check timings on the packet. Generally gluten free bases take a couple of extra minutes

SERVES: 4
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 10MIN

DIRECTIONS

- 1. Preheat Quicktime Flavour Grill™**
- 2. Brush one side of the prebaked pizza crust lightly with olive oil and place on the grill oil side down grill for 2-3 minutes**
- 3. Flip and top with pizza sauce, cheese, pepperoni and basil**
- 4. Close the lid and allow the pizza to cook for about 5 minutes, or until cheese has melted.**
- 5. Remove pizza from the grill, cut into 8 slices and serve immediately. You can also throw a couple of fresh basil leaves over the top**

Hints and Tips: If you can't find pepperoni at your local supermarket feel free to switch it out with salami or chorizo





MEDITERRANEAN SALMON SKEWERS

Super easy and full of flavour, these lemony salmon kebabs will be your go-to super simple meal all summer long.

INGREDIENTS

- ½ kg salmon fillets cut into approx 5cm cubed pieces
- 3 lemons, sliced
- Extra-virgin olive oil, for brushing
- Sea salt
- Freshly ground black pepper
- Torn fresh dill, for garnish
- Metal skewers or soaked wooden skewers

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 5MIN

COOK TIME: 10MIN

DIRECTIONS

- 1. Turn on Quicktime Flavour Grill™ to preheat. Open to butterfly position. Lift the lid up slightly before lowering it open onto your bench.**
- 2. Skewer salmon and lemon slices, alternating between the 2, then brush with olive oil and season all over with salt and pepper.**
- 3. Place salmon skewers on the grill side and cook until salmon is cooked through, turning salmon on all 4 sides - approx 8-10 minutes.**
- 4. Garnish with dill and serve**

Hints and Tips: Switch out the lemon on the skewers for red capsicum if you want to squeeze more vege in your diet.

We highly recommend cutting the salmon as consistently as possible to ensure they cook evenly.





GRILLED PRAWNS WITH GARLIC BUTTER

Juicy grilled prawns on the Quicktime Flavour Grill™, coated in a garlic lemon butter sauce is a great summertime dish. Serve with crusty bread and this is a showstopping meal.

INGREDIENTS

- ¼ kilo medium-large deveined and deshelled prawns
- 1 Tbsp chopped fresh garlic
- 1 tsp paprika
- ½ tsp fresh chopped parsley
- ½ tsp fresh chopped basil
- 1 tsp fresh lemon juice
- 3 Tbsp melted butter
- 1/2 tsp fresh black pepper
- Metal skewers or soaked wooden skewers
- Baguette cut in slices

SERVES: 2-4

SETTING: BUTTERFLY

PREP TIME: 5MIN

COOK TIME: 10MIN

DIRECTIONS

1. Thread prawns evenly on the skewers and turn on the Quicktime Flavour Grill™ to preheat.
2. Open Quicktime Flavour Grill™ to butterfly position. Lift the lid up slightly before lowering it open onto your bench. Melt butter then add garlic until brown approx. 30 sec - 1 minute. Pour on prawn skewers coating well with the butter, garlic mix. Then sprinkle coated prawn skewers with paprika, parsley, basil and pepper.
3. Turn off Quicktime Flavour Grill™ and wipe clean before turning back on.
4. Just prior to placing prawn skewers on grill, spritz them with some lemon juice.
5. Place prawn skewers on grill and let cook for approximately 3-5 minutes. Give the skewers a turn after approx 2 minutes to assure even grilling.
6. While the prawns are grilling, place baguettes on the grill side and lightly brown approx 1 min. When prawns are done, they will be firm to the touch and opaque in colour.
7. Serve immediately with crusty baguette.





STICKY ORANGE GLAZED LAMB CUTLETS

Rich and tender, these sticky lamb cutlets are not only super tasty, they are healthy and gluten free. Easy to cook, they are great if you are time poor and need some fast weeknight dinner options for the whole family

INGREDIENTS

- 6 lamb cutlets
- 1 bunch of whole baby carrots
- 8 cloves of garlic
- 3 oranges
- ½ a bunch of fresh thyme

Hints and Tips: Use a handheld manual squeeze juicer for the oranges. If you don't have one you can just squeeze the juice out by hand.

SERVES: 2
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 30MIN

DIRECTIONS

1. Preheat your Quicktime Flavour Grill™ for approx 5 min. Open to butterfly position. Lift the lid up slightly before lowering it open onto your bench
2. Score the fat of the lamb cutlets, season with sea salt and black pepper, then line them up, like a rack, and sit them together, fat edges down on Quicktime Flavour Grill™. Leave for 5-7 minutes to render.
3. Peel the whole baby carrots and add them, along with unpeeled garlic cloves to the Quicktime Flavour Grill™. Ensure you turn the carrots regularly.
4. The lamb cutlets take approx 6-7 minutes on each side, or until golden. To get the gorgeous grill lines, add the cutlets to the grill side for 1 min on each side
5. While the lamb cutlets are cooking, use your Kleva Precision Peeler to peel strips of zest from 1 orange. Sprinkle them into the pan with the thyme sprigs, and mix it all together for just 30 seconds to get the flavours going.
6. Remove the cutlets to a plate to rest, then squeeze the juice from all 3 oranges into the pan. Let the juice bubble and reduce until sticky approx 5-6 minutes, quickly toss the lamb back in with its resting juices, then it's time to serve up.





SUMMER STEAK BOWLS

This is the steak bowl of your dreams! It's loaded with a juicy steak and your favourite veggies. It makes a delicious healthy lunch or dinner salad!

INGREDIENTS

- 1 Tbsp brown sugar
- ½ Tbsp chili powder
- ½ tsp salt
- 500g rump steak
- 1 red capsicum, sliced in thin strips
- 1 medium red onion, cut into thin wedges
- 2 cups cherry tomatoes
- 2 sweet corn cobs, husks removed
- Drizzle olive oil

Salad:

- 12 cups torn mixed salad greens
- ½ cup fresh coriander leaves
- Parmesan cheese
- Lime wedges
- Olive oil
- Drizzle Balsamic Vinegar

SERVES: 4

SETTING: BUTTERFLY

PREP TIME: 10MIN

COOK TIME: 27MIN

DIRECTIONS

1. Preheat Quicktime Flavour Grill™ and then open to butterfly position. Lift the lid up slightly before lowering it open onto your bench.
2. In a small bowl, mix brown sugar, chili powder and salt. Rub onto both sides of steak
3. Place capsicum and onion on the Quicktime Flavour Grill™ and cook for 5-7 mins, until crisp-tender, stirring occasionally; add tomatoes during the last 2 minutes. Remove from grill.
4. Place steak and corn directly on Quicktime Flavour Grill™. On the grill side, grill steak for approx 8 minutes on each side. Then remove and sit aside to rest. Grill corn until lightly charred, turning occasionally, approx 20 minutes (after removing the steak close the lid of the Quicktime Flavour Grill™ to get the char lines on the corn)
5. Pop greens and coriander in a serving bowl. Cut corn from cobs and thinly slice steak across the grain; place on greens. Top with vegetables; drizzle with olive oil and balsamic vinegar. To serve sprinkle with cheese and squeeze over lime





CRISPY CHICKEN WITH MANGO AVOCADO SALSA

Healthy and simple, Grilled Chicken made with a super delicious mango avocado salsa. Sweet and fresh, fruit always complements tender and savoury meat and this one is great for a summer alfresco dining experience.

INGREDIENTS

- 4 thin chicken breasts
- 1 Tbsp olive oil
- 2 tsp chili powder
- Sea salt
- 1 mango
- 1 avocado
- Juice of 1 lime
- ½ red capsicum
- ¼ cup fresh mint

Hints and Tips : Switch the mint out for coriander if you prefer more of a Mexican flavour

SERVES: 4
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 10MIN

DIRECTIONS

1. Preheat Quicktime Flavour Grill™. Drizzle the olive oil over the chicken breasts and sprinkle with the chili powder and salt to taste.
2. Open Quicktime Flavour Grill™ to butterfly position. Lift the lid up slightly before lowering it open onto your bench.
3. Grill for 4-5 minutes on each side or until cooked through on the grill side
4. While the chicken is cooking, dice the mango, avocado and finely chop the capsicum. Place mango, avocado, capsicum and mint in a bowl. Stir in the lime juice and salt to taste.
5. Spoon the salsa over the chicken and serve.

CHICKEN





THAI TURKEY BURGER WITH CRUNCHY SLAW

Try our Quicktime Flavour Grill™ Turkey Burger, for a healthy weekend treat. With fresh slaw, cucumber ribbons, sliced avocado & simple sriracha yoghurt, it packs a punch and will have you coming back for more.

INGREDIENTS

- 500g mince turkey
- 3 Tbsp shallots, very finely diced (or red onion)
- 1 ½ tsp fresh grated, or chopped ginger
- 2 garlic cloves - finely minced
- 1 Tbsp finely chopped lemongrass
- 2 Tbsp chopped basil
- 1 tsp lime zest
- 1 Tbsp sriracha sauce
- 1 Tbsp soy sauce
- 1 tsp sugar
- ¼ tsp pepper

Sauce:

- 4 Tbsp yoghurt or mayo
- 2 Tbsp sriracha

Burger:

- Burger buns of your choice
- Packet of coleslaw
- Avocado
- 1 cucumber

SERVES: 3-4

SETTING: BUTTERFLY

PREP TIME: 20MIN

COOK TIME: 12MIN

DIRECTIONS

1. Preheat the Quicktime Flavour Grill™. Open into butterfly position.
2. Place all of the turkey burger ingredients - turkey, shallots, ginger, garlic, lemongrass, basil, lime, sriracha, soy sauce, sugar and pepper in a bowl and combine until mixed thoroughly. With slightly wet hands pat into 3-4 patties, approx 2.5cm thick.
3. Add the turkey burgers to the Quicktime Flavour Grill™ and let them get golden, resisting the urge to fiddle. Once they get a golden crust, they will naturally release themselves. Then flip. Cook each side about 5-6 minutes, or cooked through.
4. While the patties are cooking, use your Kleva Power Peeler to slice thin strips of your cucumber, slice your avocado and for the sauce mix 2 Tbsp of sriracha sauce with 4 Tbsp yoghurt.
5. Cut the burger buns and place outside down on the grill side for approx 1 minute or until slightly charred.
6. Build the burger: Place bun down add the patty, smear sauce on top of the patty, add cucumber slices, slaw and then slices of avocado.





LAMB KOFTA WITH TANGY DRESSING

These juicy lamb koftas are so tasty and are infused with all those delightful Middle Eastern spices. A quick and easy meal bursting with flavour these are sure to be a crowd pleaser.

INGREDIENTS

- 500g Lamb mince
- ½ onion, finely diced
- 3 cloves garlic, finely mince
- 2 tsps cumin
- 2 tsps coriander
- 2 tsps sumac
- 1 tsp chili flakes
- Sea salt
- 2 Tbsp chopped parsley
- 6 wooden skewers soaked

Hints and Tips: If you don't have sumac you can always substitute for lemon zest

Tangy Yoghurt Dressing

- 1 cup Greek yoghurt
- 2 Tbsp dill
- 2 garlic cloves, finely minced

Optional - Greens:

- Handful parsley, mint and dill - stalks removed
- Handful chives - finely chopped
- Handful lettuce - roughly chopped or torn

SERVES: 3

SETTING: BUTTERFLY

PREP TIME: 15MIN

COOK TIME: 15MIN

DIRECTIONS

- 1. Soak the skewers in water**
- 2. Combine the lamb ingredients in a bowl - mince, onion, garlic, cumin, coriander, sumac, chili flakes, salt, parsley.**
- 3. Preheat your Quicktime Flavour Grill™ and open to butterfly position. Lift the lid up slightly before lowering it open onto your bench.**
- 4. Shape into 6 long oval cucumber shape rolls and then place skewer through lengthways**
- 5. Place on grill side of the Quicktime Flavour Grill™ and cook skewers for approx 15 minutes rotating every few minutes to ensure even colouring**
- 6. While the koftas a cooking combine your tangy yoghurt dressing in a bowl - greek yoghurt, dill and garlic. Then smear on your plate**
- 7. Optional - If you are adding greens roughly combine them and place on your plate.**
- 8. Once cooked let koftas rest for a couple of minutes before adding to your plate**

Hints and Tips: It's best to have wet hands when combining the mince ingredients





GRILLED SCALLOPS WITH GARLIC BASIL BUTTER

These summery scallops with garlicky butter is your new go to recipe that takes 10 minutes or less and taste absolutely amazing.

INGREDIENTS

- 12 large sea scallops approx 500g
- Salt and fresh ground black pepper
- 2 Tbsps olive oil
- 1 ½ Tbsps butter
- 2 garlic cloves, minced
- 1 cup fresh basil leaves
- 3 to 4 lemon slices

SERVES: 2-4
SETTING: BUTTERFLY
PREP TIME: 5MIN
COOK TIME: 6MIN

DIRECTIONS

1. Use a paper towel to pat the scallops dry and then season with salt and pepper.
2. Preheat the Quicktime Flavour Grill™. When hot, carefully place the scallops on the grill side. Cook, without moving them until browned, about 2 minutes, leaving the grill open to a 90 degree angle.
3. Flip the scallops and cook for a further 2 minutes. While they are cooking add the butter and garlic to the deep dish side and then swirl the butter around the pan. Stir in the basil leaves and lemon slices and then add the scallops in and cook for another minute or 2. Serve.

Hints and Tips: Be sure not to overcook the scallops as they can become tough and rubbery





FANCY FLAVOURFUL SWEET POTATO FRIES

These Fancy Sweet Potato Fries are a delicious and easy snack or a side dish to go with your Best Beef Burgers. Quicktime Flavour Grill™ produces roasted sweet potato fries that are super tasty and golden brown on the outside and soft on the inside. The tasty seasoning makes them hard to go past.

INGREDIENTS

- 1.5 sweet potatoes peeled
- 3 Tbsp extra virgin olive oil
- ½ tsp garlic powder
- ½ tsp paprika
- Ground black pepper
- Sea salt

Optional

- Tomato Sauce

SERVES: 2-4
SETTING: BUTTERFLY
PREP TIME: 5-10MIN
COOK TIME: 10MIN

DIRECTIONS

- 1. Cut off either end of the sweet potato and then cut the sweet potato into long 1cm thick spears. Ideally you want them evenly sized. Try to square off the pointy tips so they don't burn.**
- 2. In a large bowl toss sweet potato spears in oil, garlic powder, paprika and pepper until all spears are evenly and well coated.**
- 3. Place the sweet potato spears directly on Quicktime Flavour Grill™ and cook for about 2 minutes per side (on all four sides) - leaving lid at a 90 degree angle. Cooking time varies slightly based on the thickness of your spears so watch carefully to avoid burning. Each fry is done when all sides are golden brown. They might not all finish cooking at the same time so you can simply remove them from the grill as they are ready.**
- 4. When the fries are done cooking, remove them from the grill and wait five minutes. Season with salt and serve with tomato sauce**

Hints and Tips: If you can wait 10 minutes after cooking before eating them, then they will further crisp up.





MAC AND CHEESE

Classic Mac and Cheese is an all time favourite. Skip the store bought variety and make it fresh and without the preservatives at home, using your Quicktime Flavour Grill™. Whipped up in only 10 minutes this makes a great afternoon snack or serve it as a main meal midweek.

INGREDIENTS

- 2.5 cups of milk
- 225g elbow macaroni
- 1 cup shredded cheddar

For serving

- Handful basil

SERVES: 4
SETTING: DEEP DISH
PREP TIME: 5 MIN
COOK TIME: 10 MIN

DIRECTIONS

1. Pour milk in Quicktime Flavour Grill™ and heat bottom to bring to boil (stirring occasionally) approximately 2-3 minutes.
2. Add pasta and close lid, stir every minute for another 7 minutes.
3. Turn off heat and add cheddar. Stir in until melted.
4. Serve immediately, top with sprigs of basil and enjoy warm.





CHICKEN AND CASHEW STIR FRY

Who doesn't love a takeaway Thai meal for the whole family? Well now you can bring that taste of Asia to your very own kitchen. Using your Quicktime Flavour Grill™ cook up this mouth watering Chicken and Cashew stir fry dish with rice or mix and match with noodles or different vegetables of your choosing.

INGREDIENTS

- 115g rice
- 1 tsp chicken stock powder
- Vegetable oil
- 500g chicken breast (thinly sliced)
- 1 brown onion (thinly sliced)
- 1 red capsicum (thinly sliced)
- 150g green beans (top and tailed)
- 30g chicken stir fry base/sauce
- ½ cup toasted cashews
- 1/3 cup coriander leaves
- Lime wedges

SERVES: 4
SETTING: DEEP DISH
PREP TIME: 10 MIN
COOK TIME: 30 MIN

DIRECTIONS

1. Turn on bottom grill and cook rice with stock powder, 1 tsp oil, and 1 ¼ cups water for 15 min. (Or cook instant rice in microwave for a faster meal.)
2. Heat oil in bottom grill and fry chicken until browned, and in small batches.
3. Fry onion until soft, then add capsicum and beans. Cook until beans are tender.
4. Combine stir-fry base with ½ cup water, add to veggies along with chicken and cashews. Fry until sauce thickens. Serve with rice, coriander, and lime.

Hints and Tips: You can use packet rice if you would prefer, which will save 10 mins on cook time.

Hints and Tips: Another option is to use noodles

