

QUICKTIME™

GOURMET **GRILL**

E-BOOK

70

Easy, Tasty & Hassle Free Recipes

THE WHOLE FAMILY WILL LOVE

KLEVA™
QUICKTIME™
GOURMET **GRILL**

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INTRODUCTION



Increasingly, we are wanting to spend less time cooking and preparing meals in the kitchen and as a result, we have such a reliance on fast and convenient foods. But at the same time, we have become more concerned with health, sourcing local ingredients and are turning our attention towards healthier, cleaner options.

So how do we combine the best of both worlds and prepare fast, easy convenient meals, while using fresh, healthy ingredients? The answer is the Quicktime Gourmet Grill™. Now you can cook restaurant quality meals at home in a fraction of the time of other cooking methods, all while reducing the fats and the oils, yet still retaining the flavour and taste of world class food.

This collection of Quicktime Gourmet Grill™ recipes draws on the flavours of some of the leading international cuisines from Mexican to Vietnamese, Middle Eastern, Italian and everything in between. Be inspired by beautiful breakfasts all the way through to brilliant burgers, memorable mains, sizzling seafood and decadent desserts. This book takes you from easy and satisfying snacks for the kids, to weeknight meals for the family as well as thrilling recipes to dazzle your guests at a party.

All the ingredients are readily available, easy to source and compliment each other perfectly, coming together to make meals that will truly tantalize the taste buds.



We hope you enjoy them as much as we do and why not add your favourites to your regular weekly cooking repertoire.

Send us your feedback, we love hearing all your experiences.

LOVE FROM
THE KLEVA TEAM!



BENEFITS OF GRILLING



LESS FATS AND OILS

Grilling your food on your Quicktime Gourmet Grill™ uses less oil and melts the fat away from the meat. With the ribbed grill side, the fat drips through the grates and drains away into the built in drip tray. This healthy cooking method, may help prevent cardiovascular disease and many other heart conditions. With Quicktime Gourmet Grill™ you can lower your calorie intake and it may even help with weight loss.



GRILLED VEGETABLES ARE HEALTHIER

Most people do not know that vegetables hold more nutrients and vitamins when they are grilled. That is particularly true for vegetables with lower moisture content. Moreover, the vegetables you put on the grill are usually fresh and in season, which is healthier than canned or frozen variety. You can just toss them on your Quicktime Gourmet Grill™ for a highly nutritious cooking experience, more so than frying or boiling.



GRILLING PRESERVES NUTRIENTS

Fruits and vegetables generally tend to lose vitamins and nutrients the longer they are cooked. Grilling happens to be one of the least damaging ways to cook your vegetables as it's one of the fastest methods and almost no water content is lost. Other methods such as boiling can deplete the vitamin and nutrient level by up to 50%.

Grilling meat helps to retain more of its nutrients, such as thiamine and riboflavin. These nutrients are essentials for your health by helping to maintain your body's energy.



CARCINOGEN FREE

Grilling generally, is a carcinogen free way to cook, especially when compared to BBQ methods. The best ways to avoid carcinogen in your foods is to choose leaner cuts of meat, avoid overcooking and not to buy processed foods.

QUICKTIME GOURMET GRILL™ GUIDE

FOR ALL YOUR FAVOURITE CUTS OF MEAT

CHICKEN

Setting: Poultry

Timings: 5-6 minutes

Temperature: Internal temperature must reach 75°C

PORK

Setting: Meat

Timings: 4-5 minutes

Temperature: Internal temperature must reach 63°C

LAMB

Setting: Meat

Timings: 4-5 minutes

Notes: For chops or cutlets

Temperature: Internal temperature must reach 60°C - 65°C for medium rare

BEEF

Setting: Meat

Timings: 3-4 minutes

Notes: The above time is indicative of steak cut approx 2cm thick

Temperature: Internal temperature must reach 65°C

VEAL

Setting: Meat

Timings: 1-5 minutes (depending on thickness)

Temperature: Internal temperature must reach 63°C

SAUSAGES

Setting: Kebab

Timings: 8 minutes

Notes: Rotate regularly

Notes:

Whilst every attempt is made to ensure the information outlined is accurate, different cuts and thicknesses of meat or produce, yield varying cooking times and thus should be adjusted where relevant. Further, adjust timings either one minute up for well done or one minute down for more rare results.

Please also adhere to minimum cooking temperatures particularly for high risk foods such as chicken and other poultry and use the temperature probe provided for more accurate results.



6 INCREDIBLE COOKING PROGRAMS



VEGETABLE

Grilling temp:
160°C

Ideal for all types of fruit, vegetables and more delicate items



MEAT

Grilling temp:
230°C

Ideal for beef, veal, pork, lamb, game, venison and meatballs



KEBAB

Grilling temp:
210°C

Ideal for skewers, sausages and more



BURGER/PANINI

Grilling temp:
210°C

Ideal for burgers, sandwiches, french bread, pancakes, waffles and flapjacks



POULTRY

Grilling temp:
210°C

Ideal for chicken, turkey, duck and goose



FISH

Grilling temp:
230°C

Ideal for fish and all seafood including but not limited to prawns, lobster, crab, Moreton Bay bugs, mussels, oysters, scallops and more

Manual + -

Adjust the temperature manually for speciality food such as desserts, cakes and cookies, the same as you would do with an oven. When the temperature button is pressed it commences at 200°C and can be adjusted by pressing + or - buttons.



5 LEVEL HEIGHT CONTROL



The height control feature of the Quicktime Gourmet Grill™ accommodates any food type of varying heights and thicknesses. The lid is locked into position from level 1 at 2cm to level 5 at 5.5cm and everything in between. This adjustment capability makes it perfect for toasted sandwiches, a variety of cuts of meats and also allows for indirect cooking by placing trays on the grill. It also yields to the possibility of overhead grilling and works similar to an oven, by generating heat from the top down and bottom up, so now you can melt cheese, cook pizza and even bake brownies all from your Quicktime Gourmet Grill™. Delicate and tender foods such as some fruits and vegetables will not be compressed when lowering the lid. The swivel bearings allow for the top lid to sit directly parallel to the bottom grill, for perfect, even cooking.



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Satiabile Snacks

"Let food be thy medicine and medicine be thy food." - Hippocrates



1. GRILLED DAMPERS

WITH SPRING HERB BUTTER

Damper is such an iconic Australian bread. Much more crumbly and dense than regular bread, damper is more like a scone in texture but works well as an accompaniment to any dish that has a sauce needing to be mopped up. Serve warm and slather in butter.

SETTING:



BURGER/PANINI

LID LEVEL:



2

SERVES:



6

PREP TIME:



30 MINS

COOK TIME:



8 MINS

INGREDIENTS

- 2 cups self-raising flour
- 130g butter, chopped
- 1 large spring onion, finely chopped
- ¾ cup buttermilk
- 2 garlic cloves, crushed
- 2 Tbsp mixed herbs, freshly chopped (chives, basil and parsley)

Hints and tips: You can use pre-minced garlic if it's easier.

Hints and tips: Do not preheat for damper.

METHOD

1. Soak 6 bamboo skewers in water

Hints and tips: Don't over-knead the dough.

2. Sift flour into a large bowl. Season with salt and pepper. Using fingertips, rub 45g butter (approx 3 tablespoons) into flour until mixture resembles breadcrumb crumbs. Stir in spring onion. Make a well in the centre. Add buttermilk. Using a flat-bladed knife, stir until mixture forms a soft dough, adding more buttermilk if necessary. Turn out onto a lightly floured surface. Knead gently until just smooth.

3. Divide dough into 6 equal portions. Roll 1 portion into a 25cm long log shape.

4. Wrap dough around 1 skewer, pressing gently to secure. Repeat with remaining dough and skewers. Turn on your Quicktime Gourmet Grill™, select the Burger/Panini setting and then select the timer. Press again and hold down until it resets to 00. Adjust using the + button until you reach 8 minutes.

5. Place dampers on the grill. Adjust the lid level to 2 and cook for 8 minutes, with lid down for this duration or until golden and cooked through. Flip at the halfway mark.

6. While the damper is cooking, in your Diamond Earth™ Fry Pan, melt remaining butter over medium-high heat until foaming. Add garlic and herbs. Cook for 1 minute or until fragrant.

7. Serve warm dampers drizzled with herb butter mixture.

SATIABLE SNACKS





2. MINI SCONES

WITH RASPBERRY JAM AND CREAM

Often topped with butter, sugar or jam and cream, scones make for a perfectly buttery, flaky afternoon tea. Serve up with a cup of tea and enjoy these delicious scones made in a flash on your Quicktime Gourmet Grill™

SETTING:



VEGETABLE

LID LEVEL:



4

SERVES:



12

PREP TIME:



15 MINS

COOK TIME:



6 MINS

INGREDIENTS

- 200g self-raising flour
- ½ tsp ground cardamom
- 25g butter
- 25g brown sugar
- 1 egg
- Milk (see method)
- Double Cream, to serve
- Raspberry Jam, to serve

METHOD


1. Put the flour and cardamom in a bowl and rub in the butter. Add sugar. Beat the egg in a measuring jug, then pour in milk to make it up to 100ml. Pour into the bowl gradually, stirring first with a knife then with your hands, to make a soft, not sticky, dough. Knead until smooth on a floured work surface.

 **Hints and tips:** Add a little more milk if the mixture is slightly dry.

2. Divide the dough into 3 and roll into circles, with the thickness of approx 1cm. Cut each into quarters and round out the scones.

3. Turn on your Quicktime Gourmet Grill™ and select the Vegetable setting. Press the timer and then press it again and hold down until it resets to 00. Increase time by pressing +. Set the timer for 6 minutes. Place scones on the Quicktime Gourmet Grill™ and close the lid, with lid level on 4. Cook for 3 minutes then flip and cook for the remaining 3 minutes.

4. To serve, slice in half and spread with raspberry jam and double cream.

 **Hints and tips:** Scones are quite dense but need to be cooked gently so as not to overcook them on the outside. The Vegetable setting is perfect to do this.

 **Hints and tips:** There is no need to preheat the grill for this recipe.

3. MIDDLE EASTERN

MANAKEESH

Manakeesh is a Lebanese flatbread filled with a variety of toppings such as za'atar, cheese or onion and tomato mixture. Eaten for breakfast or as a snack in Middle Eastern cultures, this easy and tasty dish is a go to whenever you're peckish.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



10 MINS

INGREDIENTS

- 4 lavash bread or gluten free tortillas
- 200g Greek feta

Tomato Salad

- 2 tomatoes, diced
- ½ cucumber
- Handful of mint, torn
- 15 pitted black olives

Yoghurt Dressing

- Balsamic vinegar, for drizzling
- Extra-virgin olive oil, for drizzling
- 1 clove of garlic, crushed
- 150g natural yoghurt

Za'atar Dressing

- ½ small pack of oregano
- Small bunch of thyme
- 150ml olive oil
- Juice of half a small lemon
- ¼ tsp sumac
- Sesame seeds, toasted (optional)


METHOD

1. Add the tomato, cucumber, mint and olives to a large bowl, drizzle over a little balsamic vinegar and some extra-virgin olive oil, then mix to combine. Season to taste.

2. In a small bowl, stir the crushed garlic into the yoghurt and mix thoroughly, then season and set aside.

3. To preheat your Quicktime Gourmet Grill™, first turn it on, select Burger/Panini setting, then press timer. Press it again and hold down until it resets to 00 and increase time by pressing the + button to 4 minutes. Wait for the temperature to stop flashing.

4. To make the dressing, put the oregano, thyme, olive oil and garlic in a jug and blend with a stick blender. Add the lemon juice, sumac, optional sesame seeds and some seasoning, and stir well.

 **Hints and tips:** If you don't have a stick blender then just whisk well with a fork.

5. Spread one side of each flatbread with 2 heaped tablespoons of the dressing, then top each with a ¼ of the feta.

6. Roll up your lavash bread and place it on your Gourmet Grill™. Cook for approx 2 minutes or until golden with lid down on level 1.

7. Serve with a pile of the tomato salad, garnished with a dollop of garlic yoghurt.



4. MINI PINEAPPLE PIZZAS

These no bread mini pizzas are great as an appetizer, snack or when guests drop by. Super tasty with the combination of sweet, salty and fresh, it's also a great way to add an extra piece of fruit to your day.

SETTING:



MEAT & VEGETABLE

LID LEVEL:



OPEN, 1 & 3

SERVES:



2-4

PREP TIME:



15 MINS


COOK TIME:



15 MINS


INGREDIENTS

- 1 small pineapple, peeled and cored
- 2 Tbsp olive oil
- 8 slices of bacon
- ½ cup red onion, thinly sliced
- ⅔ cup mozzarella cheese
- ½ cup pizza sauce
- 2 Tbsp black olives, thinly sliced

 **Hints and tips:** To core a pineapple, simply cut off the outside skin and then cut the pineapple into 3 section rounds. Then cut out the core from the middle of each section with a knife. Proceed to slice the pineapple into 1cm rounds.

METHOD

1. Preheat Quicktime Gourmet Grill™, select Meat Setting and then press timer. Press again and hold down until it resets to 00. Increase time to 4 minutes by pressing + button. It is ready when the temperature stops flashing.
2. Place bacon on the grill and leave the lid open. Cook for 4-5 minutes turning halfway. Once done turn off the grill and let cool while you're preparing the pineapple.
3. Slice pineapple into rounds (approx 1cm thick). To core see hints and tips to the left. Wipe down the grill and turn back on, selecting Vegetable setting.
4. Once the temperature has stopped flashing, working in batches, place pineapple rounds on grill and cook, 3 minutes, until char marks appear flipping halfway. Set aside.
5. Add onion and cook, 3-4 minutes, until softened. Keep lid open.
6. Top each pineapple round with 1 teaspoon cheese. Place 1 slice bacon on top of cheese. Top each with 1 tablespoon pizza sauce and 1 tablespoon cheese. Top evenly with onion and black olives. Cook for 2-3 minutes with lid on level 3, until cheese is bubbly and melted. Sprinkle basil and crushed red pepper flakes evenly over the top.

 **Hints and tips:** The grill doesn't have to be 100% cool to wipe down but be careful not to burn yourself. Always turn the grill off at the wall before wiping down. Often you can use a damp paper towel held by tongs.

5. LOADED CAULIFLOWER STEAKS

There's so many ways to prepare cauliflower, but this has to be the best. Grilling them on your Quicktime Gourmet Grill™ still gives it a bit of crunch but also adds that grilled flavour. The combination of salty bacon, smoky paprika, gooey cheese and creamy dressing makes it a winner. Perfect as a stand alone snack, side with a main or as canapés at a gathering.

SETTING:



MEAT & VEGETABLE

LID LEVEL:



OPEN, 1 & 2

SERVES:



6

PREP TIME:



10 MINS

COOK TIME:



15 MINS

INGREDIENTS

- 2 large heads cauliflower
- ¼ cup extra-virgin olive oil
- ½ tsp garlic powder
- ½ tsp paprika
- Sea salt
- Freshly ground black pepper
- 2 cups shredded tasty cheese
- 8 slices of bacon
- 2 Tbsp chives, finely chopped

Dressing

- 4 Tbsp plain yoghurt
- Juice of half a lemon
- 1 Tbsp of parsley, finely chopped



Hints and tips: If the grill is too oily from the bacon, wipe down but be careful not to burn yourself. Always turn the grill off at the wall before wiping down and let cool. Often you can use a damp paper towel held by tongs.

METHOD

1. Remove and discard leaves from each cauliflower head, then trim stem so that the cauliflower can lie flat on cutting board. Leave the core intact! Cut each cauliflower into thick "steaks" about 2cm thick.
2. Preheat your Quicktime Gourmet Grill™ by turning it on, selecting Meat setting and then hitting the timer. Press a second time and hold down until it resets to 00. Press + button until it reaches 4 minutes. It will be ready when the temperature stops flashing.
3. In a small bowl, whisk together olive oil, garlic powder and paprika. Season mixture with salt and pepper.
4. Cook bacon for 4-5 minutes turning half way. Keep lid open for this. Once cooked set aside.
5. Brush one side of each steak with olive oil mixture and place the brushed side down on the grill. Brush the top sides with olive oil mixture and cook until tender and both sides are charred in spots, about 6 minutes with lid on level 1. Turn after 4 minutes then cook on the other side for the remaining 2 minutes. Cook in batches if need be.
6. While the cauliflowers are cooking combine ingredients for the dressing - yoghurt, lemon and parsley. Set aside.
7. Once done, top each cauliflower with cheese and cook until melted approx 1 minute with lid on level 2.
8. Remove from grill, add bacon, chives and then drizzle with yoghurt dressing.





6. POPPING POPCORN

Popcorn has got to be one of the most popular snacks of all time. Make like you're at the movies and grab your own box of popcorn right before start time by popping it at home on your Quicktime Gourmet Grill™. Super simple and healthier than the store bought variety, this recipe requires very little effort and only has 4 main ingredients.

SETTING:



MEAT

LID LEVEL:



5

SERVES:



2

PREP TIME:



1 MIN

COOK TIME:



12 MINS

INGREDIENTS

- ¼ cup popcorn kernels
- 1 Tbsp olive oil
- ¼ tsp garlic powder
- Sea salt
- BBQ Foil Tray 20cm (width) x 30cm (length) x 5cm (depth)

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, select Meat setting and then select timer. Press again and hold down until it resets to 00. Using the + button, increase time to 4 minutes and wait until the temperature stops flashing.
- 2.** Meanwhile toss popcorn kernels and oil in the BBQ Foil Tray. Cover tightly with foil, doming the top slightly to leave enough room for kernels to pop, and place on your Quicktime Gourmet Grill™. Close the lid on level 5.
- 3.** Set the timer and cook for approx 12 minutes. Once done season with garlic powder and salt.

7. BUTTERY GARLIC BREAD

This crunchy, toasty, buttery garlic bread is full of flavour and cooks so fast on your Quicktime Gourmet Grill™. It makes the perfect side dish to any pasta dish or just serve it up as a snack or appetizer.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:




2-3 MINS

INGREDIENTS

- 1 bread loaf (long and thin) or 2 hotdog buns
- 125g unsalted butter
- 3 garlic cloves
- 1 Tbsp parsley, finely chopped
- Sea salt

METHOD

1. Melt butter in microwave for 30 seconds. It may need another 15-30 seconds. Then stir in garlic and salt.

 **Hints and tips:** Do not melt the butter for a full minute as it may splatter. It needs to be done in small increments.

2. Set aside for a few minutes to let garlic infuse into butter.

3. Cut the bread in half lengthwise.

4. Spoon just over half the butter onto the cut face of the bread. Brush a bit of butter on the other side.

5. Preheat Quicktime Gourmet Grill™ by turning it on, selecting Burger/Panini setting, then select timer and press again holding down. When it shows 00, then increase to approx 4 minutes using the + button. When temperature stops flashing the grill is ready.

6. Place bread cut side face down and cook for 3-5 minutes or until you have crusty edges, then flip.

7. Then baste on the remaining garlic butter.

8. Once underside is crusty (3 minutes or so), remove, sprinkle with parsley, cut and serve!





8. GRILLED STUFFED MINI CAPSICUMS

This healthy yet moreish appetizer, is equal parts smoky, crunchy, creamy and savoury all at once and brings a fun element to any party or snack time. It may even be enough to convince the kids to eat more veggies.

SETTING:



VEGETABLE

LID LEVEL:



3

SERVES:



2-4

PREP TIME:



10 MINS

COOK TIME:



8 MINS

INGREDIENTS

- 3 pack capsicums (red, green and yellow)
- ½ cup cream cheese
- 7 Tbsp tasty cheese, divided
- 2 Tbsp fresh coriander, chopped
- 2 Tbsp uncooked spring onions, sliced
- ¼ tsp garlic, minced
- ¼ tsp smoked paprika
- ¼ tsp sea salt

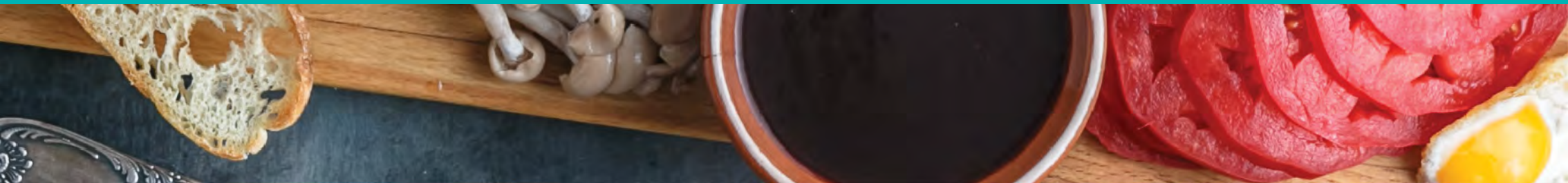
METHOD

- 1.** Cut off 4 cheeks from each of the capsicums and discard the remainder (12 cheeks in total). If any are slightly wobbly cut off the bottom to keep flat, ensuring not to cut a hole through the base.
- 2.** Preheat Quicktime Gourmet Grill™ by turning it on, select Vegetable setting, select timer, press again and hold down until it resets to 00 then increase the time to approx 4 minutes for preheating.
- 3.** In a medium bowl, stir cream cheese, 3 tablespoons tasty cheese, coriander, spring onions, garlic, paprika, and salt until combined. Fill each capsicum cheek with about 2 teaspoons cream cheese filling. Dividing equally, sprinkle tops with remaining 4 tablespoons tasty cheese. Sprinkle lightly with more paprika, if desired.
- 4.** Once hot add the cheeks to the grill and cook for approx 7-8 minutes with lid on level 3.
- 5.** Serve hot.



Beautiful Breakfasts

"To keep the body in good health is a duty...otherwise we shall not be able to keep the mind strong and clear." - Buddha



9. VEGAN FRENCH TOAST STICKS

This slight twist on conventional French toast is not only a family pleaser, it's also a surefire go to for breakfast. Drizzle with maple syrup and fresh seasonal berries to serve.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



16

PREP TIME:



10 MINS

COOK TIME:



2-3 MINS

INGREDIENTS

- 16-18 soldiers / about 6 slices of stale or toasted bread
- 1 cup canned coconut milk
- ½ cup chickpea flour
- ½ tsp vanilla extract
- 1 tsp cinnamon, divided
- ½ cup coconut sugar
- Maple syrup, for serving
- Berries, for serving



Hints and tips: Substitute raw sugar if you don't have coconut sugar

METHOD

1. Slice your bread into approx 16-18 soldiers (approx 3 pieces per slice of bread).
2. In a wide, low bowl, whisk together the coconut milk, chickpea flour, vanilla extract, and a half teaspoon of cinnamon.
3. Turn on your Quicktime Gourmet Grill™. Select Burger/Panini setting, then press timer and press again, hold down until it resets to 00 then increase time to 1 minute for preheating.
4. Dip each bread baton or slice into the batter mixture and make sure to coat all sides, but let the excess drip off.
5. Place them on your Quicktime Gourmet Grill™ and cook for about 2-3 minutes, with lid closed on level 1. The batter will firm up. Halfway through flip, using a spatula to get even grill marks on both sides.



Hints and tips: You might be tempted to use your fingers, but sometimes the batter will stick a little and might peel off the bread.



Hints and tips: Refrigerate leftovers in an airtight container for up to 5 days.

BEAUTIFUL BREAKFASTS



10. CHOCOLATE CHIP PANCAKES

Super fast, these pancakes take just 3 minutes each to cook. Hot, fluffy and scrumptious these are bound to be a favourite of all the kids and grown ups alike. Serve with maple syrup and fruit toppings of your choice. Otherwise you can't go past coconut yoghurt or double cream, whatever takes your fancy.

SETTING:



BURGER/PANINI

LID LEVEL:



OPEN

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 1 ¼ cup all purpose flour
- 2 Tbsp white sugar
- 1 Tbsp baking powder
- 1 Tbsp cornstarch
- ½ tsp cinnamon
- ½ tsp salt
- 1 ⅓ cup almond milk
- 1 Tbsp vanilla extract
- 1 ½ Tbsp macadamia oil or coconut oil
- ½ cup chocolate chips


To serve

- Blueberries
- Banana
- Maple Syrup

METHOD

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, cornstarch, cinnamon and salt.

2. Now add the almond milk, vanilla and oil. Whisk together until ingredients are just combined.

 **Hints and tips:** Don't over mix or your pancakes will be tough inside. Lumps are perfectly fine.

3. Gently fold in the chocolate chips with a mixing spatula or spoon.

4. Turn on your Quicktime Gourmet Grill™. Select Burger/Panini setting, then press timer, press again and hold down until it resets to 00 and then increase to 4 minutes.

5. When temperature stops flashing, use approx a ¼ of the batter to make 1 pancake at a time. Pour it into the hot Gourmet Grill™ and cook the pancakes until you notice bubbles form on the top and the edges are forming, about 1 ½ minutes. Keep the lid open. You may need to lower the temperature manually if the grill is getting too hot. Now flip your pancake and cook the other side for about 1 ½ minutes, until light golden brown.

6. Repeat until all the batter is gone. Serve immediately with warm maple syrup and berries or bananas.

11. BLACKBERRY WAFFLES

No waffle maker? No problem. These easy blackberry waffles are super simple to make at home for a breakfast or brunch treat anytime on your Quicktime Gourmet Grill™. Whip up this easy waffle batter using staple ingredients and then add whatever toppings you like - sweet or savoury.

SETTING:



BURGER/PANINI

LID LEVEL:



BUTTERFLIED

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



20 MINS

INGREDIENTS


- 230g self-raising flour
- 2½ tsp baking powder
- Pinch of salt
- 2 large eggs
- 350ml skim milk
- 90g unsalted butter, melted and cooled slightly

To serve


- 170g packet blackberries
- Maple syrup, for drizzling
- Plain Yoghurt

METHOD

1. In a large bowl combine the flour, baking powder and salt. Whisk together the eggs, milk and melted butter in a separate bowl. Make a well in the centre of the dry ingredients and whisk in the egg mixture until combined.
2. Open your Quicktime Gourmet Grill™ to butterfly position, by pressing the hinge and lifting the handle until the grill opens out flat. Select the Burger/Panini setting and then select the timer. Press again and hold down until it resets to 00. Increase time to 5 minutes using the + button. When the temperature stops flashing, pour in a ¼ of the batter onto the grill side. Cook for approx 2 minutes or until bubbles start appearing. You should be able to lift the waffle gently with a spatula and see clear griddle lines showing on the underside.
3. Carefully flip the waffle over and cook for another 2 minutes on the other side. Transfer to a warmed plate and keep warm while repeating with the remaining batter.

 **Hints and tips:** This batter is quite thick so use a spatula to help lift it off the grill.

4. Serve topped with remaining blackberries, maple syrup and plain yoghurt.

 **Hints and tips:** These directions make 4 extra large waffles. For smaller size waffles split the batter into 8.



12. SWEET POTATO HASH BROWNS

Easy shredded sweet potato hash browns cooked in minutes. Better tasting and better for you than regular potato. Crispy outside, tender inside. Serve with avocado and eggs cooked any way you prefer.

SETTING:



BURGER/PANINI

LID LEVEL:



2

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



8 MINS

INGREDIENTS

- 2 medium sweet potatoes, peeled and shredded
- 2 Tbsp extra-virgin olive oil, divided
- 1 Tbsp butter, melted
- Generous amount of Himalayan Salt
- ½ tsp ground black pepper
- ¼ tsp garlic powder
- ¼ tsp chilli powder (optional)
- 4 Tbsp buckwheat flour

Optional additions for serving

- Avocado
- Eggs

METHOD

1. In a large bowl, combine sweet potato, 1 tablespoon oil, salt, pepper, garlic powder, chilli powder and butter. 1 tablespoon at a time add the buckwheat flour and stir through.

 **Hints and tips:** If your sweet potato feels a little wet add a little more flour.

2. Turn on your Quicktime Gourmet Grill™, select Burger/Panini setting then select the timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button. Once the temperature has stopped flashing the grill is ready.

3. Divide the mix into 8 patties and shape with your hands. Brush patties with the remaining olive oil and then cook in batches for 6 minutes with the lid closed on level 2 flipping at the 3 minute mark, until they are nicely browned on both sides and hot and tender in the centre. Enjoy hot.

 **Hints and tips:** Serve with a fried egg and avocado.

13. ZUCCHINI AND CORN FRITTERS WITH SMOKED SALMON

Zucchini and corn fritters make the perfect breakfast or brunch. Hot, crunchy and comforting, serve them up with smoked salmon, dill and a squeeze of lemon.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



4 MINS

INGREDIENTS

- 1½ cups all purpose flour, sifted
- 1 tsp baking powder
- 1 cup milk
- 2 eggs, lightly beaten
- 2 corn cobs fresh, kernels removed
- 1 large zucchini, grated
- 1 cup tasty or cheddar cheese, grated
- Sea salt
- Freshly ground black pepper
- Olive oil

Optional additions for serving

- Smoked Salmon
- Greek Yoghurt
- Avocado
- Rocket
- Lemon



Hints and tips: Some supermarkets stock a combination of grated tasty and cheddar which would be a great option for this recipe.

METHOD

1. Place the flour, baking powder, milk and eggs in a large bowl and whisk until combined. Stir in corn, zucchini and cheese. Season with salt and pepper and mix well.
2. Preheat your Quicktime Gourmet Grill™ by turning it on, selecting the Burger/Panini setting and then press the timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button. It will be hot enough when the temperature stops flashing.
3. Spoon out 3 heaped tablespoons per fritter and cook in 2 batches. Cook for a total of 6 minutes flipping at the 4 minute mark.
4. Serve warm with smoked salmon, yoghurt, lemon, avocado or whatever accompaniments you prefer.



Hints and tips: Ensure the corn fritters are spaced out enough so that they don't touch whilst grilling.



14. SAVOURY COCONUT BREAKFAST PIZZA

We all love pizza, but for breakfast? We often think about pizza as being an unhealthy treat but in this case, this Savoury Coconut Breakfast Pizza combines some simple, healthy and nourishing ingredients to deliver a delicious, robust and filling morning meal.

SETTING:



BURGER/PANINI

LID LEVEL:



OPEN

SERVES:



1

PREP TIME:



10 MINS

COOK TIME:



4 MINS

INGREDIENTS

- ½ cup organic coconut flour
- 4 egg whites
- 2 Tbsp ground flaxseed meal
- ¼ tsp cumin
- ¼ tsp red pepper flakes
- ¼ tsp garlic powder
- 1 tsp baking soda

Optional additions for serving

- Smashed avocado
- Rocket
- Feta cheese
- Ground pepper
- Soft fried egg
- Red pepper flakes
- Yoghurt

METHOD

- 1.** Preheat Quicktime Gourmet Grill™ by turning it on. Select Burger/Panini setting, then press timer. Press it again and hold down till it resets to 00. Increase time to 4 minutes and wait till the temperature stops flashing.
- 2.** Mix all ingredients together and form into a circle, about 1-2 cm thick on a large, flat surface (on the bench is fine with extra coconut flour).
- 3.** If the dough is starting to break, brush some water onto it and use a spatula to help form the rounded outside.
- 4.** Cook for approx 2 minutes and then flip using a spatula. Cook for a further 2 minutes.
- 5.** Add toppings of choice and serve warm.

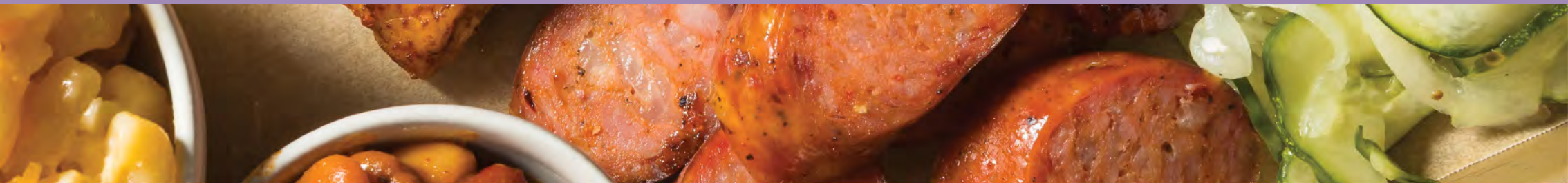


Hints and tips: Serve with something creamy like avocado, yoghurt or feta cheese.



Memorable Meals

*"Part of the secret of success in life is to eat what you like and
let the food fight it out inside" - Mark Twain*



15. GRILLED PORK CUTLETS WITH PLUMS, HALLOUMI, AND LEMON

Sweet juicy fruit as an accompaniment to grilled tender pork is the perfect match. Throw in hints of sour lemon and salty halloumi and you may well have found your go to meal of the week.

SETTING:



MEAT & VEGETABLE

LID LEVEL:



OPEN, 2 & 3

SERVES:



2-4

PREP TIME:



10 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 4 Tbsp extra-virgin olive oil, divided, plus more
- 1 tsp honey
- 4 bone-in pork rib cutlets (about 2cm thick), patted dry
- Sea salt
- Freshly ground pepper
- 4 ripe medium red or black plums, halved
- 1 lemon, halved, seeds removed
- 225g halloumi cheese, sliced into 1cm thick planks
- 2 Tbsp oregano leaves, torn
- Red pepper flakes (optional, for serving)

METHOD

1. Combine honey and 2 tablespoons oil in a large resealable plastic bag. Season pork chops generously with salt and pepper and add to the bag. Seal, pressing out air, and massage chops to coat.
2. Place plums, lemon, and halloumi on a baking tray and drizzle with 2 tablespoons oil; toss to coat. Season plums and lemon with salt, then season everything with pepper.
3. Turn on your Quicktime Gourmet Grill™, select Meat setting, then timer. Press again and hold down until it resets to 00. Increase time to 2 minutes using the + button. Cook pork for 4 minutes with lid down on level 2. Then turn for an additional 2 minutes to get grill marks on both sides or until the thermometer inserted into the centre registers 63°C. Transfer to a cutting board and let rest for 10 minutes. Turn off the grill.
4. Meanwhile, wipe down the grill plates when cooler. Grill halloumi on the Vegetable setting for 3 minutes turning once. Ensure the lid stays open, so as to not stew the halloumi. Remove from grill and set aside.
5. Cook plums and lemon with open side facing down on the Vegetable setting, until grill marks appear and plums start to release their juices, about 4 minutes. The lid should be on level 3 (or 4) depending on how thick your plums and lemon are. Once done, transfer plums and lemon to cutting board with pork and let cool 1 minute. Slice each plum half into 3 wedges. Then tear halloumi into pieces.
6. Cut pork away from bone and slice 1-2cm thick. Arrange meat on plates; discard bones. Spoon plums and halloumi around and on top of meat, dividing evenly. Squeeze juice from grilled lemon over; season with more salt and pepper. Top with oregano, sprinkle with some red pepper flakes and drizzle with a little oil.





16. TURMERIC PORK CHOPS WITH GREEN ONION RICE

Turmeric is well touted for its health benefits, but it also has a subtle earthy flavour with peppery notes and it brings out the best in this simple pork recipe. The fresh lime and coriander pairing with the brown rice rounds out this wholesome dish.

SETTING:



MEAT & VEGETABLE

LID LEVEL:



2 & OPEN

SERVES:



2-4

PREP TIME:



10 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 4 bone-in pork chops
- 1 large garlic cloves, halved
- ½ tsp ground turmeric
- ½ tsp sea salt
- ½ tsp black pepper
- 3 Tbsp olive oil
- 1 Tbsp fish sauce
- 2 tsp oyster sauce
- 1 tsp tomato paste
- 1 bunch spring onions
- 1 cup brown rice
- ¼ cup coriander leaves
- 1 lime cut into 4 wedges

METHOD

1. Cook brown rice in water for 30 minutes in your Diamond Earth™ saucepan stirring occasionally.
2. Turn on your Quicktime Gourmet Grill™. Select the Meat setting and then select timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button. The grill is ready when the temperature stops flashing.
3. Rub pork with cut sides of garlic, discard garlic. Sprinkle pork with turmeric, ¼ tsp salt and ¼ tsp pepper. Combine 2 tablespoons of oil, fish sauce, oyster sauce and tomato paste. Brush both sides of pork with half of oil mixture. Add pork to grill and then cook for 5 minutes or until internal temperature has reached 63°C, using the probe. Lid level should be on 2. Flip at the 3 minute mark. Then for the final minute put pork chops on the side leaning against the back of the grill, against each other and render the sides.



Hints and tips: Use tongs to help press the side of the pork down to sear.

4. Add onions to grill on Vegetable setting and cook for 2 minutes with lid open. Coarsely chop onions.
5. Combine green onions, rice, remaining 1 tablespoon oil, ¼ teaspoon salt, and ¼ teaspoon pepper. Serve rice with pork. Sprinkle with coriander; serve with lime wedges.

17. STICKY BBQ RIBS

Who knew you could cook ribs on the grill? Well it is possible with your Quicktime Gourmet Grill™. Sticky, sweet, savoury and tender, these ribs will have you coming back for more.

SETTING:



MANUAL - 180°C

LID LEVEL:



5 & 2

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



25 MINS

INGREDIENTS

- ¼ cup brown sugar
- 2 Tbsp smoked paprika
- 1 ½ tsp onion powder
- 1 ½ tsp garlic powder
- 1 ½ tsp sea salt
- 1 tsp ground black pepper
- ½ tsp ground cayenne pepper (optional)
- 2 racks baby back ribs
- Olive oil
- ½ cup chicken stock
- ¼ cup apple cider vinegar
- 1 ½ cups BBQ sauce
- 1 foil BBQ tray approx 20cm x 30cm and no more than 5cm deep.

METHOD

1. In a small bowl, mix the brown sugar, smoked paprika, onion powder, garlic powder, salt, black pepper and cayenne (if using) to combine.
2. Preheat Quicktime Gourmet Grill™ by turning it on, manually adjust the temperature down to 180°C. Select timer and then press the button again and hold down to reset to 00. Increase time to 4 minutes.
3. Remove the membrane from the underside of the ribs. Using a knife slide it along the underside of the ribs near the bone to lift it and then using your hands peel it back all the way along until it's completely removed and then discard it. Rub the olive oil all over both sides of the ribs, then sprinkle evenly with the spice rub.
4. Place the ribs in the foil tray, with the curves of the bones facing down. Add the chicken stock and vinegar to the tray. Place the tray on Quicktime Gourmet Grill™ once the temperature has stopped flashing. Select timer and adjust to cook for 20 minutes with lid on level 5.
5. Transfer the ribs directly on the grill and brush the tops with the BBQ sauce. Cook for a further 5 minutes with lid on level 2 (or adjust depending on the thickness of your ribs).
6. Transfer the ribs to a cutting board, cut into pieces and serve.





18. SWEET AND SPICY

BACON KEBABS WITH SPRING ONION-GINGER RELISH

With a little Asian inflection, these sweet and spicy bacon kebabs are just a delightful treat and cook up in only about 5 minutes.

SETTING:



KEBAB

LID LEVEL:



OPEN

SERVES:



2-4

PREP TIME:



10 MINS

COOK TIME:




5 MINS

INGREDIENTS

- 6 spring onions, thinly sliced
- 1 chilli, thinly sliced
- 1 Tbsp fresh lime juice
- 1 tsp sesame oil
- ½ tsp peeled ginger, finely grated
- ½ tsp brown sugar
- Sea salt
- Olive oil
- 2 Tbsp honey
- 2 Tbsp sambal oelek
- 1 Tbsp apple cider vinegar
- 1 tsp sriracha
- 250g thick-cut bacon
- Lime wedges (for serving)
- 8 bamboo skewers

METHOD

1. Soak bamboo skewers in water.
2. Toss spring onions, chilli, lime juice, oil, ginger, and brown sugar in a medium bowl to combine; season with salt.
3. Preheat Quicktime Gourmet Grill™ by turning it on, select Kebab setting, hit timer and then press the timer button again and hold down to reset to 00. Increase time to 4 minutes.
4. Combine honey, sambal oelek, vinegar, and sriracha in a small bowl; set glaze aside.
5. Thread bacon onto 6–8 skewers, folding back and forth in accordion style, and place on grill turning every minute or so, until browned and crisp approx 5 minutes. Baste with reserved glaze as you turn. Leave lid open
6. Serve bacon with relish and lime wedges.

 **Hints and tips:** Be mindful that the bacon may splatter a little as the fat cooks out.

 **Hints and tips:** Use tongs for turning.

19. HERB CRUSTED LAMB CUTLETS

Lamb cutlets are one of the tastier, more tender cuts of meat and this recipe just accentuates this perfectly. The combination of herbs, garlic and mustard compliments the natural flavours and makes it a very impressive meal for your family or guests.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MIN

COOK TIME:



5-7 MINS

INGREDIENTS

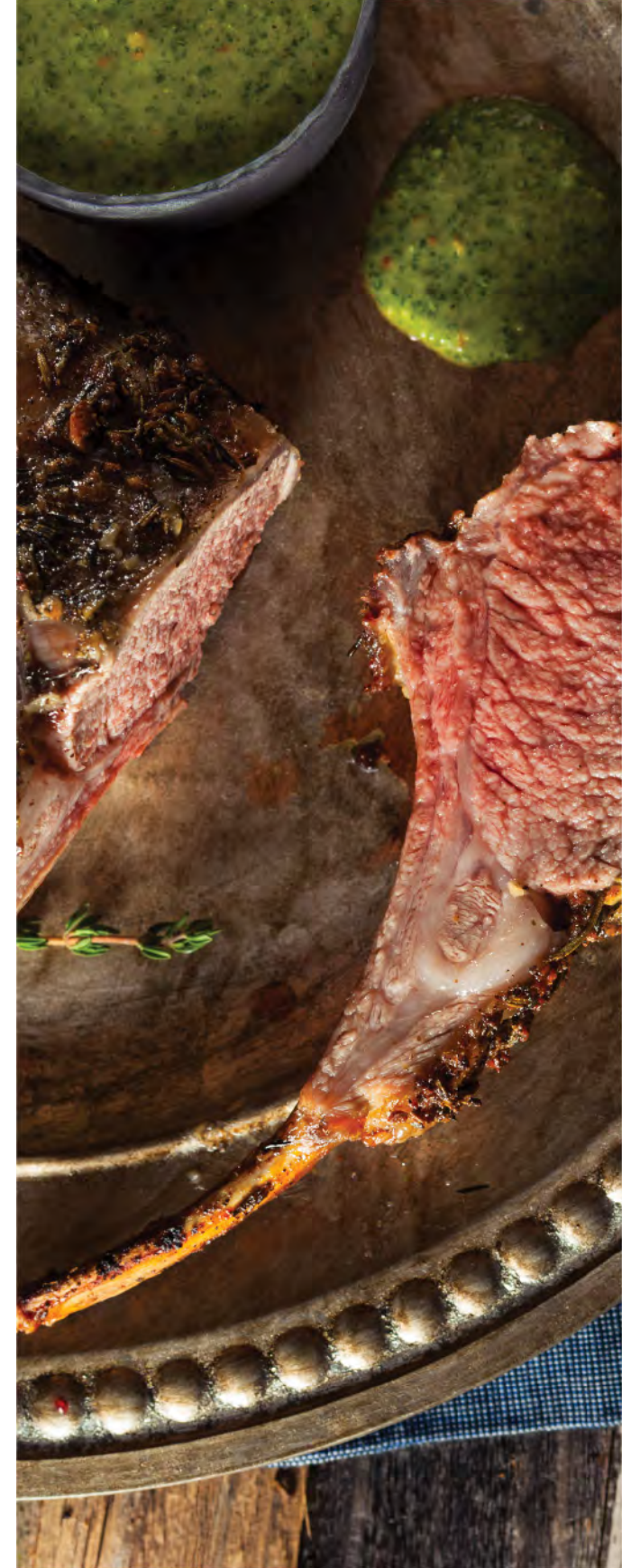
- ¼ cup fresh parsley, finely chopped
- 1 Tbsp (10g) fresh rosemary, finely chopped
- 1 Tbsp (10g) fresh thyme, finely chopped
- 2 Tbsp olive oil
- 2 Tbsp dijon mustard
- Sea salt and black pepper
- 4 garlic cloves, minced
- 8 lamb cutlets

METHOD

- 1.** Toss the parsley with the rosemary and thyme. Stir in the oil, mustard, salt, pepper and garlic to form a paste; spread all over the cutlets.
- 2.** Turn on your Quicktime Gourmet Grill™. Select the Meat setting, press timer and then press again and hold down until it resets to 00. Increase time to 4 minutes using the + button.
- 3.** Once preheated, place the chops on the grill and close the lid, with lid level on 1. Set the timer to 5 minutes. For more well done cook for 7 minutes. Using the temperature probe check that the internal temperature reaches between 60°C-65°C.
- 4.** Rest for 5 minutes before serving. Drizzle any remaining paste/sauce over cutlets to serve.



Hints and tips: Serve as a main with potatoes and vegetables or serve on their own as a snack.





20. INDIAN-SPICED LAMB SKEWERS WITH MINT YOGHURT

The intricate combination of traditional Indian spices, refreshing mint yoghurt and juicy, tender lamb will make you feel as though you've transported yourself right into the heart of India.

SETTING:



KEBAB

LID LEVEL:



1

SERVES:



10 SKEWERS

PREP TIME:



15 MINS

COOK TIME:



6-8 MINS

INGREDIENTS

- 500g diced lamb
- 100g natural yoghurt
- 2 Tbsp tomato paste
- ½ tsp chilli powder
- 1 tsp ground coriander seeds
- ½ tsp ground turmeric
- ½ tsp ground cumin
- 1 garlic clove, crushed
- Melted butter, for brushing
- Small green chillies (optional), to serve
- Diced red onion tossed in lime juice (optional), to serve
- Lime wedges (optional), to serve
- 10 bamboo skewers

Mint yoghurt

- 250g natural yoghurt
- ½ cup (loosely packed) mint, plus extra coarsely chopped to serve

METHOD

1. Soak 10 bamboo skewers in water.
2. Combine lamb, yoghurt, tomato paste, spices and garlic in a bowl and season well to taste.
3. Turn on Quicktime Gourmet Grill™ and select the Kebab setting. Select the timer, press again and hold down until it resets to 00. Increase time to 4 minutes using the + button.
4. Thread lamb onto 10 skewers.
5. During the cooking time, ensure to turn the skewers in order to get the charring on all sides. When turning, brush with butter being careful not to drip excess on the hot plate. Total cook time should be 6-8 minutes depending on how rare to well done you prefer your lamb and depending on the varying thickness of the meat on the skewer. Using your temperature probe check that the internal temperature reaches between 60°C-65°C.
6. For mint yoghurt, combine yoghurt and mint in a bowl.
7. Season lamb skewers with salt to taste and serve with optional chillies, red onion, lime wedges and mint yoghurt topped with chopped mint.

21. LAMB KOFTA

WITH GARLICKY YOGHURT

Middle Eastern cuisine is full of big robust flavours and these koftas are definitely no exception. Sure to be a crowd pleaser, serve them hot with all your favourite sides - hummus, babaganoush, tabbouli, pickles and wrapped in Lebanese bread.

SETTING:



KEBAB

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



10 MIN

COOK TIME:



5 MINS

INGREDIENTS

- 500g lean ground lamb mince
- 1 medium onion, finely diced
- 1 clove garlic, minced
- ¼ cup parsley, finely chopped
- ½ tsp salt
- ¼ tsp ground pepper
- ¼ tsp cinnamon
- 1 tsp sumac
- 1 tsp cumin
- Lebanese bread (for serving)
- Lebanese pickles (for serving)
- Tabbouli (for serving)
- 8 bamboo skewers

Yoghurt

- 6 Tbsp plain yoghurt
- Handful of fresh dill, finely chopped
- 3 cloves garlic, minced

METHOD

1. Soak the skewers in water.
2. Combine the lamb ingredients in a bowl - mince, onion, garlic, parsley, salt, pepper, cinnamon, sumac and cumin.
3. Turn on your Quicktime Gourmet Grill™, select Kebab setting, select timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button.
4. Shape into 8 long koftas and then place skewers through lengthwise.
5. Place on Quicktime Gourmet Grill™ and cook skewers for approx 5-6 minutes rotating 4 times to ensure the grill lines are on all sides, with lid on level 1. Use your temperature probe to check that the internal temperature reaches between 60°C-65°C.
6. While the koftas are cooking combine your tangy yoghurt dressing in a bowl - greek yoghurt, dill and garlic. Then smear on your plate.
7. Once cooked serve immediately.

 **Hints and tips:** Serve with Lebanese bread, hummus, tabbouli and pickles.





22. LAMB CHOP LOLLIPOPS

WITH ITALIAN HERB SAUCE

These Grilled Lamb Chops with Italian Herb Sauce are so easy, yet full of incredible flavour! Your lamb-loving guests will swoon with delight.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



10 MIN

COOK TIME:



5 MINS

INGREDIENTS

- 8 lamb chops
- Olive oil, for brushing
- Salt and pepper, to taste
- 1 cup Italian parsley (packed)
- 1 Tbsp fresh rosemary
- 1 garlic clove
- 2 tsp lemon zest
- ⅓ cup lemon juice
- ⅓ cup olive oil
- 2 tsp caper “liquid”
- 2 Tbsp capers

Optional additions for serving

- Feta Cheese
- Potatoes

METHOD

1. To make the Italian herb sauce - place herbs, garlic, lemon zest, oil, capers, caper liquid and lemon juice in your Mealio™ (or other high speed blender/processor). Pulse to combine for 1 second at a time for a max of 10 seconds. Scrape into bowl and add salt and pepper to taste.

Hints and tips: Do not make this sauce smooth.

2. Preheat your Quicktime Gourmet Grill™. Turn it on, select Meat setting and then hit the timer. Press again and hold down until it resets to 00. Press + and increase to 4 minutes. Grill is hot and ready when the temperature stops flashing.

3. Brush lamb chops with olive oil and season with salt and pepper.

4. Sear the chops for approx 5 minutes with lid closed and lid level on 1. You want good grill marks, while leaving them slightly rare on the inside. Turn after 2 minutes. Once cooked, render off the fat by turning them on their side and leaning against the back plate.

Hints and tips: You can use tongs to hold each chop and press the fat side down on the grill.

Hints and tips: If you prefer more rare lamb then cook for 4 minutes.

Hints and tips: Serve with roasted potatoes and feta cheese if desired.

23. LAMB AND FETA

MEATBALLS

These lamb and feta meatballs are so easy to throw together and cook in less than 10 minutes. Fantastic as an appetizer, a snack, in a wrap or served with potatoes or rice to make a filling and wholesome main meal, they really are one to keep on your regular rotation.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



4

PREP TIME:



15 MIN

COOK TIME:



6 MINS

INGREDIENTS

- 500g grass-fed lamb mince
- 1 large clove garlic, finely minced
- 1 small onion, finely chopped
- 2 Tbsp fresh oregano, roughly chopped
- 1 Tbsp fresh mint, roughly chopped
- 1 tsp sea salt
- ¼ tsp ground black pepper
- ½ lemon, juiced
- Feta Cheese

Optional additions for serving

- Potatoes
- Yoghurt
- Rice
- Pasta

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™. Turn it on, select Meat setting and then hit the timer. Press again and hold down until it resets to 00. Press + and increase to 4 minutes. Grill is hot and ready when the temperature stops flashing.
- 2.** In a large bowl add the meat and all the other ingredients, except the lemon. Mix to combine, but don't overwork the meat. Shape the meat into about 18-20 meatballs.
- 3.** Add the meatballs to your Quicktime Gourmet Grill™. Squeeze the juice from half the lemon over the top. Cook for 6 minutes, or until browned on the outside. Increase time to 7-8 minutes if you prefer them a little more done.

 **Hints and tips:** Serve with yoghurt, rice, pasta and or potatoes.



24. CHARRED WHOLE CHICKEN WITH LIME AND CORIANDER RICE

This Portuguese style whole chargrilled chicken is not only moist and juicy, it's characterized by that smoky BBQ taste without the need for flames. Plentiful enough to feed the whole family and delicious enough to set chins wagging, it's one of the fastest ways to cook a chook. Add the side of lime coriander rice and you've got a regular weekday meal.

SETTING:



POULTRY

LID LEVEL:



3

SERVES:



4-6

PREP TIME:



15 MINS

COOK TIME:



25 MINS


INGREDIENTS

- 300g (1½ cups) brown rice
- 400g canned red kidney beans, drained and rinsed
- 2 spring onions, thinly sliced
- 1 whole chicken (about 1.6kg)
- 1 lime, juiced
- Handful coriander

Sauce

- 60ml (¼ cup) malt vinegar
- ½ small onion, finely grated
- 2 Tbsp brown sugar
- 1 Tbsp molasses or maple syrup
- 1 Tbsp Worcestershire sauce
- 2 garlic cloves, finely chopped

 **Hints and tips:** Try as best you can to not keep lifting the lid on the Quicktime Gourmet Grill™ so as not to reduce the temperature.

 **Hints and tips:** When adding more sauce, use a basting brush and do your best not to drip the sauce on the hot grill.

METHOD

1. Using your Kleva 5 in 1 Multi Purpose Kitchen Scissors™, place the whole chicken breast side down and then starting at the tail cut up through one side and then the other of the backbone and remove it completely. Turn over and press down until it is butterflied.
2. Place rice in a saucepan, cover with cold water by 2cm, bring to the boil, then reduce heat to lowest setting, cover and cook until all water is absorbed (20-25 minutes), stirring occasionally. Mix with red kidney beans and spring onion, season to taste and keep warm.
3. Turn on your Quicktime Gourmet Grill™, select Poultry setting, then select timer and press again holding down until it resets to 00. Then press + until you reach 4 minutes to preheat the grill.
4. For sauce, combine ingredients in a bowl.
5. Once it has reached temperature, place chicken on the grill, starting bone-side down. Brush occasionally with sauce, trying not to drip the sauce on the hot grill, until the chicken is half-cooked approx 10 minutes with lid on level 3. Ensure the grill lid is horizontal with the bottom grill. The whole chicken must make contact with the grill in order to cook properly.
6. Flip chicken, add more sauce and cook until charred and cooked through approx another 6-7 minutes and using your temperature probe check that the internal temperature has reached 75°C. To do this plug the cord into the socket, press the probe button and increase temp using the + button until you reach 75°C. When all lines are flashing across the screen then it has reached temp.
7. Chop chicken into pieces, squeeze on lime juice, place on rice and beans, top with coriander.

25. THAI CHICKEN SATAY SKEWERS WITH TANGY PEANUT DIPPING SAUCE

This dish brings all the flavours of Thailand right to your home and all in around 10 minutes. Fragrant, fresh and a little bit spicy, this has all the makings of a Saturday night meal without paying delivery fees or waiting an hour for it to arrive.

SETTING:



KEBAB

LID LEVEL:



1

SERVES:



3

PREP TIME:



20 MINS


COOK TIME:



10 MINS

INGREDIENTS

- 800g skinless chicken breast, diced
- 3 tsp ginger, finely grated
- 2 tsp turmeric
- 2 garlic cloves, finely grated
- 2 Tbsp light soy sauce
- 1 Tbsp peanut oil, for drizzling
- Light coconut cream, for brushing
- Lime wedges, for squeezing
- Mint leaves, to serve
- 10 bamboo skewers
- Sea salt


 **Hints and tips:** If you can't find peanut oil just use olive oil or leave out altogether.

Quick satay sauce

- 120g smooth peanut butter
- 2 Tbsp tamarind extract/paste
- 2 Tbsp light soy sauce
- 2 Tbsp honey
- Juice of 1 lime
- Coarsely crushed roasted unsalted peanuts, to serve
- 1 small red chilli, finely chopped (optional)


METHOD

1. Soak 10 bamboo skewers.
2. Combine chicken, ginger, turmeric, garlic and soy sauce in a bowl, season with sea salt and toss to coat.
3. Preheat your Quicktime Gourmet Grill™. Select Kebab setting, then select timer. Press timer again and hold down until it resets to 00. Then press + until it reaches 4 minutes.
4. Thread chicken onto 10 skewers. Once temperature has stopped flashing, add kebabs to the grill.
5. Cook, brushing with coconut milk and turning occasionally, to get the grill marks on all sides. (5-6 minutes). Use your temperature probe to check that the internal temperature reaches a minimum of 75°C.

 **Hints and tips:** Do your best not to drip the coconut milk on the grill plate.

6. Meanwhile, for the satay sauce, combine ingredients in a bowl (add optional chilli to taste) and season to taste. Transfer to a small serving bowl and top with roasted peanuts.
7. Squeeze lime over chicken skewers, top with mint and serve with satay sauce.

 **Hints and tips:** To make this gluten free just switch out the soy sauce for tamar sauce.

 **Hints and tips:** If your sauce is too claggy and you prefer it a little bit more runny, simply add water as desired to reach ideal consistency.





26. BBQ CHILLI CHICKEN WINGS

These wings cook in about a third of the time of the oven and the BBQ, yet taste just as juicy and crispy. Serve with a drizzle of yoghurt and coriander and watch them get devoured in a flash.

SETTING:



MANUAL - 180°C

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



10 MINS

COOK TIME:



5 MINS

INGREDIENTS

- 4 tsp ground cumin
- 4 tsp paprika
- 4 tsp cayenne pepper
- 2 tsp sea salt
- Black pepper
- 12 chicken wing nibbles
- Handful chopped oregano

Yoghurt Dressing

- 3 garlic cloves, crushed
- 3 Tbsp lemon juice
- 300g natural yogurt

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, adjust the temperature down to 180°C, then select timer and press again holding down until it resets to 00. Then press + until it reaches 4 minutes.
- 2.** For the yoghurt sauce, mix the garlic with the lemon juice in a bowl and set aside.
- 3.** Combine the spices, salt and pepper in a bowl. Toss the wings with 3 tablespoons of this mixture in another bowl. Then brush with oil.
- 4.** Once the temperature stops flashing, place wings on the grill, with the lid closed on level 1, for 12 minutes turning halfway through. Use your temperature probe to check that the internal temperature has reached a minimum of 75°C.
- 5.** Place wings onto a platter and drizzle over some of the yoghurt sauce, serving the rest on the side for dipping. Top with remaining spice mix if desired. Scatter over the oregano and serve.

27. BRUSCHETTA

GRILLED CHICKEN

Just like bruschetta, without the bread, this chicken is anything but boring. Delightful Italian flavours, warm melty cheese and lemony chicken this dish is a definite go to all summer long. Serve with buttery garlic bread.

SETTING:



POULTRY

LID LEVEL:



1 & 3

SERVES:



3

PREP TIME:



40 MINS

COOK TIME:



9 MINS

INGREDIENTS

- 4 Tbsp extra-virgin olive oil
- Juice of 1 lemon, divided
- Sea salt
- Freshly ground black pepper
- 1 tsp dried Italian herbs
- 3 boneless chicken breasts, pounded to even thickness
- 3 tomatoes, chopped
- 2 cloves garlic, minced
- 1 Tbsp basil, freshly chopped
- 350g mozzarella, cut into 3 slices (there will be leftover cheese)
- Freshly grated parmesan, for serving



Hints and tips: Use a piece of glad wrap over the chicken while tenderizing, to stop splatter.

METHOD

- 1.** In a small bowl, combine oil, half the lemon juice, salt, pepper and Italian herbs and whisk to combine. Transfer to a large resealable bag along with chicken; seal and refrigerate for 15-30 minutes.
- 2.** Meanwhile, in a small bowl combine tomatoes, garlic, basil and remaining lemon juice, and season with salt and pepper.
- 3.** Preheat Quicktime Gourmet Grill™ by turning it on, select Poultry and then turn timer on. Press timer again and hold down until it resets to 00. Press + and increase to 4 minutes.
- 4.** Once it has come to temperature, place chicken on the grill and discard excess marinade. With lid on level 1, grill until charred about 8 minutes turning at approx. 4 minutes. Use your temperature probe to ensure temperature has reached 75°C. To do this plug the cord into the socket, press the probe button and increase temperature using the + button until you reach 75°C. When all lines are flashing across the screen then it has reached temperature.
- 5.** While chicken is still on the grill, top each breast with 1 slice mozzarella, adjust the lid to level 3 and melt cheese for approx 1 minute.
- 6.** Take chicken off the grill, top with tomato mixture, garnish with parmesan and serve.





28. BEEF SHAWARMA BOWL

Bring Middle Eastern street food to your kitchen with this easy Grilled Beef Shawarma recipe! Warm and nourishing and taking less than 10 minutes, it's a great option for a healthy and delicious lunch any time.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



25 MIN

COOK TIME:



5 MINS

INGREDIENTS

- ½ tsp ground cumin
- ½ tsp ground coriander
- ½ tsp smoked paprika
- ¼ tsp ground turmeric
- ¼ tsp cayenne pepper
- ¼ tsp ground cinnamon
- ⅛ tsp ground cloves
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ½ tsp kosher salt or to taste
- ¼ tsp ground pepper or to taste
- 500g beef steak about 1cm in thickness (rump)
- 1 Tbsp olive oil

Optional additions for serving

- Cucumbers
- Tomatoes
- Pickles
- Red onions
- Rice
- Chopped parsley
- Yoghurt
- Lebanese Bread

METHOD

1. In a small bowl combine all spices and mix well.
2. Place beef steak into a shallow dish and sprinkle with the seasoning mix. Drizzle with 1 tablespoon olive oil.
3. Using clean hands, rub it evenly on all sides of the meat.
4. Cover and allow it to sit for 15 minutes at room temp.
5. Meanwhile, preheat your Quicktime Gourmet Grill™. Turn it on, select Meat setting and then timer. Press timer again and hold down until it resets to 00. Press + and increase to 4 minutes.
6. Add marinated steak and grill for 2 minutes with the grill closed, lid level 1. Flip for another 1-2 minutes to get grill marks on both sides. For more well done increase timing for another minute. Using your temperature probe, check the internal temperature has reached 65°C.
7. Allow the steak to sit for 5 minutes before slicing it.
8. To serve (optional) add a base of cooked basmati rice to each bowl, and top with chopped veggies, pickles, and sliced shawarma steak. Garnish with freshly chopped parsley and serve with yoghurt and Lebanese bread.

29. BALSAMIC STEAK SKEWERS

Put the zing into your steak with hints of balsamic vinegar, garlic and mustard. This take on the classic steak adds more fun to your grill and certainly a lot more flavour.

SETTING:



KEBAB

LID LEVEL:



2

SERVES:



4

PREP TIME:



30 MINS

COOK TIME:



5 MINS

INGREDIENTS

For Marinade

- ½ cup balsamic vinegar
- 2 Tbsp honey
- 1 ½ Tbsp wholegrain mustard
- 3 cloves garlic, minced
- Sea salt
- Freshly ground black pepper

For Skewers


- 500g diced steak,
- 1 small red onion, cut into approx 2cm thick pieces
- 3 cups solanato tomatoes
- 1 Tbsp extra-virgin olive oil
- 2 tsp rosemary, freshly chopped
- 8 bamboo skewers

METHOD

1. Place bamboo skewers in water to soak.
2. In a large bowl, whisk together balsamic vinegar, honey, mustard, and garlic and season with salt and pepper. Add steak and toss to coat. Cover with plastic wrap and transfer to the fridge to marinate, at least 20 minutes.
3. In another large bowl, toss onion and tomatoes in olive oil. Stir in rosemary and season with salt and pepper.
4. Preheat Quicktime Gourmet Grill™ by turning it on, selecting Kebab setting and then press timer. Press timer again and hold down until it resets to 00. Press + and increase to 4 minutes. Wait until the temperature stops flashing.
5. Skewer steak and vegetables alternating steak, tomatoes and onions and then repeat. Grill turning on all 4 sides, until steak is charred on the outside and barely pink on the inside, 5 minutes for medium. Check internal temperature has reached 65°C using the temperature probe. Serve immediately.

 **Hints and tips:** The skewers will cook best if you put similar size meat on each skewer.

 **Hints and tips:** We recommend using tongs to rotate the skewers as they cook.

 **Hints and tips:** Adjust your cooking time by a minute down or a minute up depending on whether you prefer your steak rare or well done.





30. GRILLED STEAKS

WITH GARLIC CHIVE BUTTER AND FRENCH POTATO SALAD

There's nothing better than steak in its simplest form. This is a classic steak and potatoes dish, yet the warm garlic chive butter really makes the flavours sing. Add a side of green salad for a fresh crunch.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



2

PREP TIME:



30 MIN

COOK TIME:



30 MINS

INGREDIENTS

- 4 small potatoes, washed not peeled
- 4 Tbsp unsalted butter, room temperature
- 3 Tbsp minced chives, divided
- ½ small shallot, minced
- 1 small garlic clove, minced
- Sea salt
- Freshly ground black pepper
- 1 tsp dijon mustard
- 2 Tbsp red wine vinegar
- ¼ cup extra-virgin olive oil
- 2 Tbsp fresh parsley, finely chopped
- 2 Tbsp fresh basil, finely chopped
- 2 green onions, halved lengthwise, white and light green parts thinly sliced
- 2 250g-300g porterhouse steaks

METHOD

- 1.** Bring medium pot of water to a boil and add potatoes. Boil for 20 minutes or until tender, then drain. When cool enough to handle, cut into quarters.
- 2.** In a small bowl, stir together butter, 1 tablespoon chives, shallot, and garlic, and season with salt and pepper. Cover and place in refrigerator until ready to use.
- 3.** Preheat Quicktime Gourmet Grill™ by turning it on, selecting Meat setting and then press timer. Press timer again and hold down until it resets to 00. Press + and increase to 4 minutes. Wait until the temperature stops flashing. Meanwhile, in large bowl, whisk together dijon mustard and red wine vinegar, then slowly whisk in olive oil and season with salt and pepper. Add in potatoes, 2 tablespoons chives, parsley, basil, and green onions and stir gently to combine. Season with salt and pepper.
- 4.** Season steaks with salt and pepper. Grill for 6 minutes, turning halfway for medium rare with lid on level 1. Using your temperature probe check that the internal temperature has reached 65°C. Remove from grill, place dollop of chive butter on each steak and let rest a few minutes, then serve with potato salad.

31. THAI BEEF

NOODLE SALAD

This Thai Beef Salad showcases a smorgasbord of flavours that is sure to be a winner in the eyes of adventurous family members. Citrusy lime, crunchy shallots, tender salty beef and an intricate sauce that packs a punch, this dish will take you to the streets of Thailand and beyond.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



20 MIN


COOK TIME:



5 MINS

INGREDIENTS

- 100g vermicelli rice noodles
- 400g (approx 2 steaks) beef skirt steak (can use flank or sirloin)
- 1 Tbsp olive oil
- Gluten free soy sauce
- ½ cup (50g) white sesame seeds
- ⅔ cup fried Asian shallots

 **Hints and tips:** you will find a packet of these in the Asian section of most large supermarkets.


- 2 long red chillies, thinly sliced
- 2 carrots, peeled and ends cut off
- 2 zucchini, ends cut off
- 1 bunch mint, leaves picked
- 1 bunch Thai basil, leaves picked

Dressing

- 1 small red chilli, chopped
- 1 garlic clove, chopped
- 2cm piece of ginger, finely grated
- 1 tsp brown sugar
- 1 Tbsp gluten free soy sauce
- 1 Tbsp fish sauce
- Juice of 1 lime, plus lime wedges to serve

METHOD

1. Using your Sumo Slicer™ or Kleva Julienne Peeler™, shred the carrots and zucchini then set aside.
2. For the dressing, using a mortar and pestle, pound chilli and garlic to a coarse paste. Add the ginger, soy, sugar, fish sauce and lime juice, and stir to combine. Set aside.
3. Preheat your Quicktime Gourmet Grill™ by turning it on, select Meat setting and then select timer. Press timer again until it resets to 00, then adjust up to 4 minutes to preheat.
4. Place vermicelli in a bowl. Cover with boiling water and soak for 2 minutes to soften. Drain. Refresh in cold water, drain.
5. Brush steak with oil and season. Cook steak for 4 minutes for medium-rare or 5 minutes for more well done. Turn the steak at approx 2-3 minutes. Using your temperature probe check that the internal temperature has reached 65°C. Brush with gf soy sauce, then set aside for 5 minutes to rest.
6. Place sesame and shallots on a tray. Press steak into mixture, turning to coat. Arrange vermicelli and all remaining ingredients on a platter. Slice steak against grain. Serve with salad, dressing and lime.

 **Hints and tips:** If you don't have a mortar and pestle, simply cut the chilli and garlic down finely and combine. You can also do this by using the back of a knife.





32. ITALIAN SAUSAGES

WITH WHITE BEAN SALAD

A fancier take on just a sausage in a roll, these Italian sausages burst with flavour, by way of pork and fennel. Served with a fresh white bean and avocado salad, this one is great for a Saturday afternoon in, watching the game.

SETTING:



KEBAB

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



10 MINS

INGREDIENTS

- 1 small red onion, chopped
- 2 Tbsp apple cider vinegar
- Sea salt
- Freshly ground black pepper
- 4 Italian sausages
- 4 hot dog buns, split
- 1 (400g) can cannellini beans, rinsed
- 1 avocado, diced
- 2 Tbsp parsley, freshly chopped
- 2 Tbsp extra-virgin olive oil

To serve

- 4 Tbsp pizza sauce/red sauce
- ¼ cup parmesan cheese

METHOD

- 1.** Preheat Quicktime Gourmet Grill™, select Kebab setting, then select timer. Press timer again until it resets to 00, then adjust up to 4 minutes to preheat. Once the temperature has stopped flashing, place sausages on the grill and cook for 8 minutes, turning 4 or more times with lid on level 1.
- 2.** In the meantime, in a medium size bowl, toss onion, vinegar, salt and pepper together, then set aside.
- 3.** Once sausages are done, add buns to grill and cook for 1-2 minutes or until toasted. Using your temperature probe, check that the internal temperature has reached between 68°C-74°C.
- 4.** Add beans, avocado, parsley, and olive oil to onions and toss to combine. Serve with sausages and buns. Spoon pizza sauce on sausages and sprinkle with parmesan cheese.

33. BEEF SAUSAGES WITH APRICOT SALSA

These fully loaded sausage subs are full of flavour and texture. The apricot salsa, is a great twist on regular tomato sauce and the slaw adds colour and crunch to this great weekend lunch

SETTING:



KEBAB

LID LEVEL:



1

SERVES:



2

PREP TIME:



10 MINS

COOK TIME:



8 MINS

INGREDIENTS

- 600g beef sausages
- 350g bag of coleslaw
- 3 apricots, seeded and diced
- 1 long red chilli, finely chopped
- 1 spring onion, thinly sliced
- 6 long crusty rolls, split
- 4 Tbsp plain yoghurt
- 1 Tbsp coriander, finely chopped
- 1 garlic clove, minced

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, select Kebab setting, then press timer. Press timer again, holding down until it resets to 00, then adjust up to 4 minutes to preheat.
- 2.** Once temperature stops flashing, place sausages on grill and cook for 8 minutes, turning regularly. Lid level 1. Using your temperature probe ensure the temperature has reached between 68°C-74°C.
- 3.** Place apricot, chilli and onion in a medium bowl. Season with salt and pepper and toss to combine.
- 4.** Combine yoghurt, coriander and garlic in a bowl. Once sausages are cooked fill rolls with slaw, sausages, yoghurt dressing and apricot salsa.





34. SPICY BANH MI STYLE HOT DOGS

Experience the best of Vietnamese street food in this playful twist on classic American hotdogs. Sweet and sour carrots, spicy mayo, crunchy cucumber and salty soy sauce is brought together with the beef hotdogs to deliver a meal that's weekend worthy, every weekend.

SETTING:



KEBAB

LID LEVEL:



1 & 3

SERVES:



4-8

PREP TIME:



10 MINS

COOK TIME:



5 MINS

INGREDIENTS

- 2 Tbsp apple cider vinegar
- 1 tsp raw sugar
- Sea salt
- 1 cup carrots, shredded
- 3 medium green onions, sliced lengthwise in 5cm strips
- 1 Lebanese cucumber, cut in rounds on the bias
- ¼ cup mayonnaise
- 1 tsp sriracha chilli sauce
- 8 pack of beef hot dogs (organic if possible)
- 8 hot dog buns, sliced
- ¼ cup coriander
- 1 small jalapeño pepper, sliced
- Tamari or soy sauce, for drizzling

METHOD

1. In a small bowl, whisk together vinegar, sugar and salt; add carrots and green onions, toss and let stand for at least 15 minutes.

2. In another small bowl, mix together mayonnaise and sriracha.

 **Hints and tips:** For a healthier option use either fat reduced mayonnaise or plain yoghurt.

3. Preheat your Quicktime Gourmet Grill™ by turning it on, select Kebab setting, then press timer and then press again and hold it down until it resets to 00 then adjust and increase to 4 minutes.

4. Grill hot dogs for 4 minutes turning 3-4 times during that period with lid on level 1. Once done, remove from the grill and add buns. Toast for 1 minute with lid on level 3.

5. Spread each toasted bun with 1 tablespoon mayonnaise mixture and layer with 3 cucumber slices; top each with a hot dog, a handful of carrot mixture, 1 tablespoon coriander and a few jalapeño slices. Drizzle with soy or tamari sauce.

35. CHORIZO SAUSAGES WITH PUMPKIN MASH AND SILVERBEET

A gourmet modern twist on bangers and mash, these chorizo sausages combine perfectly with creamy pumpkin mash and wilted silverbeet. A well rounded meal and full of flavour, it's all done on your Quicktime Gourmet Grill™ with no need for copious amounts of pots and pans.

SETTING:



KEBAB & VEGETABLE

LID LEVEL:



1

SERVES:



2

PREP TIME:



10 MINS

COOK TIME:



4 MINS

INGREDIENTS

- 400g butternut pumpkin, peeled and sliced
- 40g unsalted butter
- 4 chorizo sausages
- 1 bunch of silverbeet, trimmed
- Juice of 1 lemon
- 1 cup parsley
- 2 Tbsp capers in brine, drained and chopped
- ½ cup extra-virgin olive oil
- Smoked paprika

METHOD

- 1.** Place cut up pumpkin in foil, drizzle with olive oil, add a tablespoon of butter and a pinch of sea salt and seal at the top to make a pumpkin pack.
- 2.** Preheat your Quicktime Gourmet Grill™ by turning it on, select Kebab setting, then press timer and then press again and hold it down. When the time changes to 00 then adjust and increase to 4 minutes.
- 3.** When temperature stops flashing, add sausages and pumpkin pack to the grill and cook, turning sausages approx every minute, for 10-12 minutes until cooked through with lid on level 1.
- 4.** Once done remove sausages and pumpkin pack from the grill. Add spinach and change to Vegetable setting. Cook for 2 minutes or until wilted.
- 5.** Combine capers, parsley, lemon juice and olive oil in a bowl and season.
- 6.** Arrange sausages on mash with the spinach and caper mixture. Top with paprika to serve.



36. CHICKEN SAUSAGES WITH CARAMELIZED PEAR

Chicken and a fruit combo is always a perfect pairing and these chicken sausages with caramelized pear is no exception. The pear really sweetens up on your Quicktime Gourmet Grill™ and compliments the chicken sausages to a tee.

SETTING:



KEBAB & VEGETABLE

LID LEVEL:



2

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



16 MINS

INGREDIENTS

- 2 Tbsp fresh lemon juice
- 1 Tbsp dijon mustard
- ¼ cup extra-virgin olive oil
- 1 tsp sea salt
- Freshly ground pepper, to taste
- 4 firm, ripe pears, cut lengthwise into ½ cm slices
- 8 chicken sausages, pricked with a fork
- Fresh thyme, chutney, and assorted mustards, for serving

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, select Kebab setting, then press timer and then press again and hold it down. When the time changes to 00 then adjust and increase to 4 minutes.
- 2.** Whisk lemon juice with mustard. Add oil in a slow, steady stream. Whisk in salt and pepper. Toss pears with 2 tablespoons of the dressing.
- 3.** Grill sausages, turning frequently, until cooked through, 10 to 12 minutes total, with lid on level 2. Using your temperature probe ensure the temperature has reached between 68°C-74°C.
- 4.** Once sausages are done, grill pears manually adjusting the temperature to 230°C for 4 minutes until softened and lightly browned, with lid closed.
- 5.** Top sausages and pears with thyme, and serve with chutney, mustards, and remaining dressing.



Succulent Seafood

*"After a good dinner one can forgive anybody,
even one's own relations." - Oscar Wilde*



37. GRILLED SCALLOPS

WITH LEMONY SALSA VERDE

Simple flavours combine in this dish with Italian seasonings and the scallops grilled to perfection! So simple to make and ready in minutes!

SETTING:



FISH

LID LEVEL:



BUTTERFLIED

SERVES:



2

PREP TIME:



10 MINS

COOK TIME:




4 MINS

INGREDIENTS

- 2 Tbsp olive oil, plus more for grilling
- 12 large sea scallops, side muscle removed
- Sea salt
- Freshly ground black pepper
- ½ lemon (with peel), seeded, chopped
- 1 small shallot, finely chopped
- 1 garlic clove, finely chopped
- ½ cup fresh parsley, finely chopped
- ½ cup fresh coriander, finely chopped
- 2 Tbsp fresh chives, chopped
- Fresh lemon juice (optional)

METHOD

- 1.** Combine lemon (skin and all), shallot, and garlic in a medium bowl; season with salt and pepper. Let sit for 5 minutes. Stir in oil, parsley, coriander, and chives. Season with salt, pepper, and additional lemon juice, if desired.
- 2.** Open your Quicktime Gourmet Grill™ in the butterfly position by pressing the lock tab on the hinge. Then preheat it by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then adjust and increase to 5 minutes.
- 3.** In the meantime, toss scallops with 2 tablespoons of oil on baking paper; season with salt and pepper. Using a spatula or your hands, place scallops on the ribbed grill side. Cook 2 minutes on each side, until lightly charred and just cooked through. Serve scallops topped with the lemony salsa verde.

 **Hints and tips:** Be careful not to overcook the scallops as they will get tough.





38. BUTTERFLIED PRAWNS WITH CHARRED KALE AND AVOCADO MASH

This recipe has restaurant quality written all over it. Complex in flavours and techniques, this recipe is a must try for all budding cooks in the kitchen. Take your seafood ability to the next level with this dish.

SETTING:



FISH

LID LEVEL:



1 & 4

SERVES:



2

PREP TIME:



15 - 20 MINS

COOK TIME:




10 MINS

INGREDIENTS

- 6-7 garlic cloves, finely chopped
- 3 long red chillies, seeds removed, chopped finely
- 200ml extra-virgin olive oil
- 10 extra large green prawns
- 1 cup flat leaf parsley, finely chopped
- 1 lemon, finely grated and juiced
- 2 avocados
- ½ cup buttermilk
- ½ lemon, juiced

Optional additions for serving

- Green leaves
- Crusty bread roll

 **Hints and tips:** Try as best you can to not keep lifting the lid on the Quicktime Gourmet Grill™ so as not to reduce the temperature.

METHOD

1. Place the garlic, chilli and about 50ml of the oil in your Diamond Earth™ fry pan and season generously with freshly cracked black pepper. Cook on medium heat for approx 5 minutes until a little overcooked but not burnt.
2. Meanwhile, for the avocado mash, place avocado, buttermilk and the juice of half a lemon in a bowl and whisk with a fork until reasonably smooth. Season and set aside.
3. Using a sharp knife, butterfly the prawns by cutting lengthwise along the belly and through the head until they open out flat. Remove vein and discard.
4. Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 2 minutes.
5. Divide the chilli garlic oil into 2 portions. Combine 1 portion with half of the remaining oil and the parsley in a bowl. Toss the remaining oil and kale leaves with the other portion in a separate bowl.
6. Place prawns flesh side down on your grill and then close the lid and cook for 1-2 minutes with lid on level 1.
7. Then flip the prawns, add the parsley mixture and cook for another 1 minute with the lid on level 4. Remove prawns from the grill and sprinkle with lemon zest and squeeze over the lemon juice.
8. Place kale on the Gourmet Grill™ and cook for 2-3 minutes until charred and wilted. Season.
9. Serve prawns with garlic kale and avocado mash.

39. KING PRAWNS

WITH CAPERS, OREGANO AND LEMON

King Prawns are as Australian as they come and are a necessity every summer especially on Christmas Day. Easy to prepare, super fast to cook and a pleasure to eat, there's no reason not to give this recipe a go.

SETTING:



FISH

LID LEVEL:



1

SERVES:



4

PREP TIME:



20 MINS

COOK TIME:



10 MINS

INGREDIENTS

- ½ cup capers, rinsed and drained
- ½ cup oregano leaves
- 1 garlic clove, minced
- ¾ cup extra-virgin olive oil
- 1 tsp lemon zest, finely grated
- 3 Tbsp lemon juice, freshly squeezed
- Freshly ground black pepper
- 750g large green prawns, shelled and deveined with tail on
- Sea salt
- 10 bamboo skewers
- 1-2 lemons to serve

METHOD

- 1.** Soak 10 bamboo skewers in water while preparing your ingredients. On a cutting board, finely chop the drained capers with the oregano leaves and garlic. Transfer the mixture to a bowl and stir in ½ cup plus 2 tablespoons of the olive oil, along with the lemon zest and lemon juice. Season the sauce with pepper.
- 2.** Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 4 minutes.
- 3.** In a large bowl, toss the prawns with the remaining 2 tablespoons of olive oil and season lightly with salt and pepper. Thread the prawns onto your skewers place on the grill, turning once, until the prawns are lightly charred and cooked through, about 3-4 minutes. You'll need to cook in 2 batches. Remove the prawns from the skewers and transfer them to a platter. Spoon the sauce on top and serve with lemon wedges.

 **Hints and tips:** Serve with crusty bread and green leaves salad.





40. GRILLED LOBSTER TAILS

WITH LEMON GARLIC BUTTER

Many people avoid cooking lobster because they aren't sure how to or worry that it's a dish that is not very approachable. This recipe is sure to change a few minds due to its ease of execution. Buttery, garlicky, fresh and zesty, these lobster tails are just delicious and will definitely impress your guests at any event.

SETTING:



FISH

LID LEVEL:



1 & 5

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



7 MINS

INGREDIENTS

- ¼ cup melted butter
- 1 Tbsp lemon juice
- ½ tsp lemon zest
- 2 Tbsp chives, freshly chopped, plus more for garnish
- 2 Tbsp parsley, freshly chopped, plus more for garnish
- 1 clove garlic, minced
- ¼ tsp sea salt, plus more for seasoning
- 4 lobster tails
- Extra-virgin olive oil, for brushing
- Freshly ground black pepper
- Pinch of crushed red pepper flakes
- Lemon wedges, for serving
- 4 bamboo skewers

METHOD

1. Soak 4 bamboo skewers in water. In a small bowl, whisk together melted butter, lemon juice, zest, chives, parsley, garlic, and salt.
2. Using Kleva 5 in 1 Multipurpose Super Scissors™ cut the top of the lobster shell from the meaty portion of the tail. Using a knife, cut halfway through meat down the centre, without cutting all the way through. Insert a skewer lengthwise through the lobster to keep the lobster from curling up when cooked.
3. Brush all over with oil and season with salt and pepper.
4. Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 2 minutes. When the temperature has stopped flashing the grill is ready.
5. Set Lid Level to 1 and grill flesh side down until lightly charred, about 6 minutes. Flip lobster and change lid level to 5 so that it is not touching the lobster tails, dollop a spoonful of butter mixture on the flesh side. Grill until just cooked through, about 1 minute more.
6. Remove lobster from the grill and sprinkle with red pepper flakes. Serve with lemon wedges.



Hints and tips: Serve the lobster as an entrée on a bed of leafy greens or, as a main paired with cooked wild and long grain rice and steamed asparagus.

41. SUCCULENT SALMON WITH PINEAPPLE SALSA

Pair sweet and juicy pineapple with hot grilled salmon in this tasty dish. With fresh flavours and colourful ingredients, this dish cooks in only 5 minutes so makes a quick dinner when you're short on time or don't know what to cook.

SETTING:



FISH

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



5 MINS

INGREDIENTS

- Juice of 3 limes, divided
- 2 Tbsp extra-virgin olive oil
- 1 tsp honey
- 4 pieces of skin-on salmon fillets (total approx 400g)
- 1 ½ cup pineapple, chopped
- ¼ red onion, chopped
- Fresh coriander, chopped
- Himalayan or sea salt
- Freshly ground black pepper

METHOD

1. In a large bowl, whisk together the juice of 2 limes, olive oil and honey. Place salmon in the bowl and coat with the dressing.
2. Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 4 minutes.
3. When temperature stops flashing add salmon and close the lid. Lid level on 1.
4. At approximately the 4 minute mark, rotate salmon to side and close lid for 30 seconds and then do the same on the other side for 30 seconds. Using the temperature probe ensure the temperature has reached between 43°C-60°C
5. Meanwhile, make pineapple salsa: In a medium bowl, combine pineapple, onion, remaining lime juice and coriander and season with salt and pepper.
6. Serve salmon warm with salsa.

 **Hints and tips:** For more rare salmon only cook for 4 minutes.

 **Hints and tips:** The pineapple can easily be substituted for either mango or peach.





42. COD TACOS

WITH CHIPOTLE CREMA

These cod tacos are just so easy to eat. Serve the toppings separately and let the kids pile their tacos high with fish, cabbage, avocado and chipotle crema. This dish will be a definite addition to your weekly repertoire.

SETTING:



FISH & BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



15 MINS

COOK TIME:



15 MINS

INGREDIENTS

- 500g cod, skin on
- 1 tsp all purpose seasoning
- ½ tsp cumin
- ½ tsp chilli powder
- 1 tsp honey
- Juice of 1 lime, divided
- 4 Tbsp extra-virgin olive oil, divided
- ½ cup Greek yoghurt
- 2 tsp sriracha
- 1 tsp lime zest
- Sea salt
- Freshly ground black pepper
- Red cabbage, finely sliced (approx. a ¼)
- 1 Tbsp apple cider vinegar
- 8 corn tortillas, warmed
- 1 avocado, thinly sliced
- ¼ cup coriander leaves
- Lime wedges, for serving

METHOD

1. Place cod in a shallow baking dish. In a small bowl, whisk together all purpose seasoning, cumin, chilli powder, honey, 3 tablespoons lime juice, and 3 tablespoons olive oil. Pour mixture over cod, turning to coat, and let marinate for 10 minutes.
2. In a small bowl, whisk together Greek yoghurt, sriracha, lime zest, and remaining 1 tablespoon lime juice, then season with salt and pepper.
3. Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 4 minutes.
4. Season cod with salt and pepper. Grill for 2 minutes skin side down and close lid on level 1. After 2 minutes flip and cook for another 1 minute until flaky and cooked through. The skin may be blackened and will fall straight off or can be pulled off with tongs. Flip fish one more time on the side where the skin was. Flake fish and transfer to a bowl. Then turn off grill and let cool slightly.
5. In a medium bowl, toss cabbage, vinegar, and remaining 1 tablespoon olive oil, and season with salt.
6. Open grill to butterfly position, select Burger/Panini setting (preheating is not necessary) and on the ribbed grill side place tortillas down and grill for approx 2 minutes, flipping halfway.
7. Serve cod in corn tortillas, layered with avocado, marinated red cabbage, and a drizzle of chipotle crema. Sprinkle with coriander and serve with lime.

43. YELLOWFIN TUNA LINGUINE WITH CAPERS AND PARSLEY

Simple Italian pasta with a complex Mediterranean flavour this delightful dish will fill your kitchen with warming robust aromas. Serve with a glass of sauvignon blanc and garlic bread.

SETTING:



FISH

LID LEVEL:



1

SERVES:



4

PREP TIME:



15 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 3 unpeeled garlic cloves
- ½ large leek, halved and well-rinsed
- 500g fresh yellowfin tuna
- ¼ cup extra-virgin olive oil, plus more for brushing
- Sea salt
- Freshly ground black pepper
- 2 tsp rosemary, finely chopped
- 350g linguine
- 2 cups parsley leaves, roughly chopped
- 1 Tbsp capers, roughly chopped
- Juice of 1 lemon
- Crushed red pepper
- 1 bamboo skewer

METHOD

1. Using your Diamond Earth™ saucepan, fill with water and bring to the boil. Add your linguine and cook for approx. 12 minutes until al dente. Soak a bamboo skewer in water for 10 minutes.
2. Brush both sides of the leek and the tuna with olive oil and season with salt and pepper. Rub the tuna with the rosemary.
3. Preheat your Quicktime Gourmet Grill™ by turning it on, select Fish setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 4 minutes.
4. Thread the garlic cloves onto the skewer.
5. When the temperature stops flashing, grill the leek cut side down and the tuna until grill marks form, 2-3 minutes lid level 1. Flip the tuna and leek, cook until the tuna is just slightly pink within and the leek is tender, about 1 more minute for the tuna and 2 more minutes for the leek. Grill the garlic on the skewer, turning a few times, until blistered and slightly softened, about 2 minutes. Transfer to a work surface and let cool slightly.
6. Remove the outer layer of the leek and discard; thinly slice the leek crosswise, discarding any pieces that are tough, and transfer to a large bowl. Peel the garlic and finely chop. Flake the tuna and add the garlic and tuna to the leek.
7. Add the hot pasta, parsley, capers, lemon juice and the ¼ cup of olive oil to the bowl and toss. Season with salt, pepper and crushed red pepper, then serve immediately.



44. GRILLED RED SNAPPER

WITH GREEN BEANS AND LIME

Invert the marinating process in this dish and marinate after grilling. Based on a Portuguese tradition, the flavours are infused post cooking to prevent the fish from drying out. A little bit sweet, savoury, salty and sour this is a perfect harmony of ingredients.

SETTING:



VEGETABLE & FISH

LID LEVEL:



1

SERVES:



4

PREP TIME:



20 MINS

COOK TIME:



10 MINS

INGREDIENTS

- 3 Tbsp plus ¼ cup extra-virgin olive oil, divided
- 1 small shallot, thinly sliced into rings
- 4 Tbsp fresh lime juice, divided
- ½ tsp plus 1 Tbsp light brown sugar
- Sea salt, freshly ground pepper
- 4 red snapper fillets
- 250g green beans, trimmed
- 5 tsp fish sauce
- 2 Tbsp crushed salted, dry-roasted peanuts

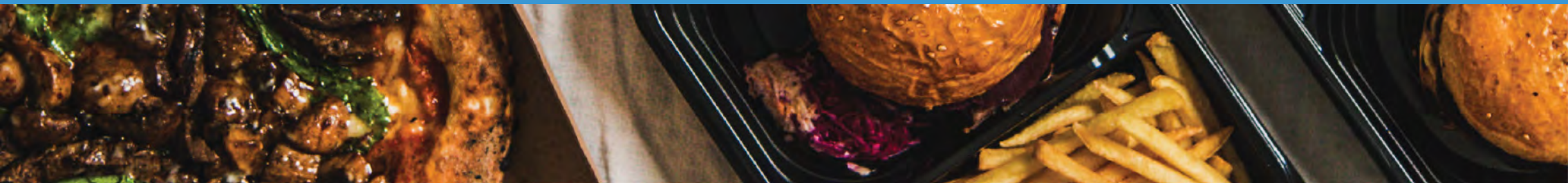
METHOD

1. Mix shallot, 1 tablespoon lime juice, and ½ teaspoon brown sugar in a small bowl to combine; season with salt and pepper. Set aside.
2. Turn on your Quicktime Gourmet Grill™, then select the Vegetable setting, followed by the timer button. Press again and hold down until it reads 00 and then press the + button until it reaches 4 minutes.
3. Pat fish dry with paper towels and season all over with salt and pepper. Toss green beans with 1 tablespoon oil in a baking tray; season with salt and pepper. Grill beans, turning often, until softened and charred in spots, about 2 minutes. Transfer to a platter.
4. Pat fish dry again and rub fillets with 2 tablespoons oil. Select Fish setting and gently place on grill and cook until flesh is opaque approx 2 minutes. Carefully slide a thin spatula underneath fillet and turn over; grill 1-2 minutes longer. Place on platter with green beans.
5. Whisk fish sauce, remaining ¼ cup oil, remaining 3 tablespoon lime juice, and remaining 1 tablespoons brown sugar in a small bowl until sugar is dissolved. Drizzle over fish and beans and scatter shallot mixture over. Let marinate at least 15 minutes. Cover and chill if holding longer than 30 minutes. Bring to room temperature before serving.
6. Top with peanuts just before serving.



*Signature Sandwiches,
Pizza & Burgers*

*"Laughter is brightest in the place where
food is good." - Irish Proverb*



45. BEST BACON APPLE AND CHEDDAR GRILLED CHEESE

Salty bacon, crispy apple and gooey cheddar delight in this modern twist on the classic grilled cheese. Such a simple sandwich, yet full of flavour. The whole family will just love these.

SETTING:



MEAT & BURGER/PANINI

LID LEVEL:



2

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



25 MINS

INGREDIENTS

- 8 slices sourdough
- 4 Tbsp wholegrain mustard
- 8 slices cheddar
- 1 Granny Smith apple, thinly sliced
- 12 slices bacon, cooked
- 3 Tbsp mayonnaise

METHOD

1. Preheat your Quicktime Gourmet Grill™ by turning it on, select Meat setting, then press timer and then press again and hold it down. When the time changes to 00 then increase to 4 minutes.
2. Place the bacon on the grill and allow to cook for 4-5 minutes flipping halfway through. Turn off your Quicktime Gourmet Grill™ at the wall and allow to cool while you prepare the sandwiches.
3. On one slice of bread, spread 1 tablespoon mustard, then place 2 slices of cheddar on top, 4-5 apple slices, and 3 pieces of cooked bacon. Top with another piece of bread. Repeat to make 3 more sandwiches.
4. Spread the outsides of each sandwich with a thin layer of mayo.
5. Wipe down the grill. Ensure it is not too hot.



Hints and tips: Use damp paper towel and a pair of tongs to wipe the grill being careful not to burn yourself.

6. Turn your Quicktime Gourmet Grill™ back on. Select Burger/Panini setting (there's no need to preheat again here) and press the timer, press again and hold down to reset to 00. Increase the time to 2 minutes using the + button. Ensure lid is closed with lid level on 1 or 2 depending on how thick your bread is. Cook sandwiches until golden and cheese has melted.



46. CHICKEN FAJITAS

WITH SMASHED AVOCADO

A Mexican midweek meal is always a winner and this recipe is no exception. Flavour sensations of smoky paprika, fresh coriander, smashed avocado, grilled chicken and zesty lime all combine in this quick and easy 10 minute chicken fajita meal.

SETTING:



POULTRY & BURGER/PANINI

LID LEVEL:



1 & BUTTERFLIED

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



10 MINS

INGREDIENTS

- 2 garlic cloves, finely grated
- 150g pot plain yogurt
- ½ tsp smoked paprika
- ¼ tsp ground cumin
- ¼ tsp ground coriander
- ¼ tsp oregano
- 400g chicken tenderloins
- 2 tomatoes, chopped
- 1 small red onion, finely chopped
- 1 green chilli, deseeded and finely chopped (optional)
- 4 Tbsp fresh coriander, chopped
- Juice 1 lime
- 4 tortillas
- 2 avocados, halved and stoned



Hints and tips: To make this dish gluten free use gluten free tortillas.

METHOD

1. Stir the garlic into the yoghurt. Spoon 2 tablespoons into a medium bowl, add the spices and oregano, and stir well. Add the chicken and toss until coated.
2. Turn on your Quicktime Gourmet Grill™ and select Poultry setting. Select the timer, press again and hold down until it resets to 00. Increase time to 5 minutes.
3. Once preheated, cook the chicken for 5 minutes, turning once at halfway to get grill marks on both sides, until cooked all the way through but still moist. Lid should be on level 1. Use your temperature probe to check that the internal temperature has reached a minimum of 75°C. Turn grill off. Let cool down while you mix the salad.
4. Mix the tomatoes with the onion, chilli (if using), coriander and lime to taste.
5. Open grill right up to butterflied position, by pressing the release button on the side near the hinges. Heat the tortillas on the ribbed grill side on the Burger/Panini setting for 2 minutes, flipping halfway.
6. Scoop the flesh from the avocado, squash half on top of each tortilla, then add the chicken and the salsa salad. Spoon over the garlicky yoghurt, roll up and eat while still hot.



Hints and tips: The grill does not need to cool right down between cooking the chicken and the tortillas. It is just best to turn off the grill before changing position, for safety and so that the remnants from the chicken don't keep cooking on while you are combining the salad.

47. RASPBERRY, CHOCOLATE AND MASCARPONE GRILLED CHEESE

We all love a grilled cheese toastie, but this fun twist on the classic will have sweet teeth coming back for more. Rich mascarpone, smooth havarti, tart raspberries, chocolate and orange zest combine in this easy, go to dessert for any day of the week.

SETTING:



BURGER/PANINI

LID LEVEL:



2

SERVES:



2-4

PREP TIME:



5 MINS

COOK TIME:



2 MINS

INGREDIENTS

- 4 slices of bread or brioche
- 2 Tbsp butter (room temperature)
- 1 tsp olive oil
- 4 slices havarti cheese
- 4 Tbsp mascarpone cheese, softened
- ½ cup choc chips
- 1 punnet fresh raspberries
- Zest of 1 orange

METHOD

1. Spread ½ tablespoon of butter on one side of each slice of the bread and turn the unbuttered side up, laying the buttered side down on a cutting board.
2. Turn on your Quicktime Gourmet Grill™. Select Burger/Panini setting and then select the timer. Press again and hold down until it resets to 00. Increase time to 4 minutes.
3. Layer each of the 4 slices with 1 slice of the havarti, then set 2 of the havarti topped slices aside. Spread half of the mascarpone on top of the other 2 slices. Top these with a generous pinch of the orange zest then roughly pour half of the choc chips on top. Top each slice with approx 9-10 raspberries.
4. Place the 2 sandwich slices on the grill. Cover with the other side of the bread with havarti and cook for approx 1 ½ minutes or until the bread is golden and the cheese and chocolate has melted.
5. Transfer to a plate, slice in half and enjoy hot.



Hints and tips: Try not to squash your sandwich when closing the lid. Start on level 2 depending on the thickness of your bread or brioche. If too high then lower lid level to 1.





48. SALTIMBOCCA TOASTIE

This Saltimbocca toastie is a classic Italian twist on the traditional toastie. Great for a more substantial lunch or a fast weeknight dinner, this dish is more than just a good old sandwich.

SETTING:



MEAT

LID LEVEL:



OPEN & 4

SERVES:



4

PREP TIME:



10 MIN

COOK TIME:



3 MINS

INGREDIENTS

- 4 uncrumbed veal schnitzels (approx 80g each)
- Salt and pepper, to season
- 2 tsp olive oil
- 8 slices white sourdough bread, 1cm-thick (can buy a loaf)
- Butter, for spreading
- ½ cup tomato chutney
- 120g fresh mozzarella, sliced
- ½ cup semi-dried tomatoes
- 12 fresh sage leaves
- 8 slices prosciutto
- 2 tsp olive oil, for frying
- 20g butter, for frying
- 8 toothpicks

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, select the Meat setting, followed by the timer button. Press again and hold down until it reads 00 and then press the + button until it reaches 4 minutes.
- 2.** Season veal with salt and pepper.
- 3.** When temperature stops flashing, cook veal for 30 seconds each side with lid open. Using the temperature probe ensure the temperature reaches 65°C. Transfer to a plate. Cut in half crossways. Keep warm.
- 4.** Spread bread with butter. Place 4 slices, butter-side down, on a work surface. Spread with tomato chutney. Top with veal, mozzarella, semi-dried tomatoes and remaining bread, butter-side up. Top each with sage leaves. Wrap 2 pieces of prosciutto around each sandwich. Secure with toothpicks.
- 5.** Cook for 2 minutes with lid on level 4.
- 6.** Serve warm.

49. GRILLED BUFFALO CHICKEN SANDWICHES

These Buffalo Chicken Sandwiches really pack a punch. Grilled chicken, hot sauce, crunchy slaw and sweet apple combine for a true taste explosion.

SETTING:



POULTRY

LID LEVEL:



1

SERVES:



8

PREP TIME:



15 MINS

COOK TIME:



15 MINS

INGREDIENTS

- ½ cup sriracha sauce
- ¼ cup unsalted butter, melted
- 3 Tbsp tomato sauce
- 8 boneless, skinless chicken breast tenderloins
- 4 hamburger buns

Blue Cheese Apple Slaw

- 1 cup of green cabbage
- 1 pink lady apple
- 2 stalks of celery
- 50g blue cheese
- ¼ cup parsley, finely chopped
- 1 shallot
- 3 Tbsp olive oil
- 1 ½ Tbsp apple cider vinegar
- Salt and pepper

Ranch Dressing

- Plain Yoghurt
- 1 squeeze of lemon
- 1 Tbsp parsley, chopped

METHOD

1. Combine hot sriracha sauce, butter and tomato sauce in a bowl; reserve ¼ cup mixture. Add chicken to the remaining mixture and toss to coat. Marinate in fridge for 20 minutes. Remove chicken from marinade; discard marinade.
2. While marinating, make your blue apple slaw by combining all ingredients in a bowl. Combine ranch dressing ingredients in a separate bowl.
3. Preheat your Quicktime Gourmet Grill™ by turning it on, selecting Poultry setting, hitting timer, pressing again and holding down until it resets to 00 and then increasing the time to 4 minutes. Wait until the temperature stops flashing.
4. Grill the chicken until the internal temperature reaches 75°C, approx 5 minutes with lid closed on level 1. Use the probe to check the temperature. To do this plug the cord into the socket, press the probe button and increase temperature using the + button until you reach 75°C. When all lines are flashing across the screen then it has reached temperature.
5. Grill buns until lightly toasted, 1-2 minutes leaving lid open.
6. Spread dressing on buns, add chicken topped with blue cheese apple slaw and drizzled with remaining hot sauce between buns.





50. GRILLED PIZZA

WITH FIGS, BALSAMIC ONION AND GORGONZOLA

The flavours of gorgonzola blue cheese, fresh figs and balsamic onions compliment each other so perfectly in this gourmet pizza delight - no oven needed. Top with fresh rocket and we guarantee you won't be able to stop at one slice.

SETTING:



BURGER/PANINI & VEGETABLE

LID LEVEL:



OPEN, 1 & 3

SERVES:



8

PREP TIME:



15 MINS

COOK TIME:



15 MINS

INGREDIENTS

- 1 red onion, very thinly sliced into rings
- 2 Tbsp olive oil
- Pinch salt
- 2 Tbsp balsamic vinegar
- Pinch pepper
- 1 tsp honey
- 2 Pizza bases (can use store bought, homemade, gluten free or Lebanese bread)
- 1 garlic clove, crushed
- 1 cup grated mozzarella
- 1 cup gorgonzola cheese, crumbled
- 8 figs, quartered
- Handful rocket



Hints and tips: if you are using Lebanese bread it should only take 4 minutes.

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, selecting Burger/Panini setting, hit timer, pressing again and holding down until it resets to 00 and then increasing the time to 4 minutes. Wait until the temperature stops flashing.
- 2.** Place 1 pizza base on the grill, cook for 2-3 minutes and close lid on level 1.
- 3.** In a bowl add balsamic vinegar, honey and pepper, add onions and leave to sit while the pizza base cooks.
- 4.** Once done, change the setting to Vegetable, place onions on grill and cook for 3 minutes until caramelized and soft with lid open. Then set aside.
- 5.** Turn off your grill at the wall as you prepare your pizza.
- 6.** Rub the crust with crushed garlic, divide and sprinkle the cheeses, top with figs and onions.
- 7.** Wipe down the grill. Turn your grill back on but there's no need to preheat. Adjust lid to level 3.



Hints and tips: If the grill is too hot, use a damp paper towel in tongs just to remove the excess debris.

- 8.** Cook pizza for 5 minutes or less depending on the thickness of your crust.
- 9.** Repeat above steps 2, 6 & 8 with other base.
- 10.** Once done top with rocket cut into 8 slices and serve.

51. LAMB, ZUCCHINI AND HALLOUMI BURGERS

When we think of a typical burger, we always think of beef in its classic form with sauce and cheese. But not all burgers need to fall into this conventional category. Why not try this Greek inspired lamb, halloumi and zucchini burger, robust and complex in flavour and is sure to set the taste buds off.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



8

PREP TIME:



20 MINS

COOK TIME:



20 MINS

INGREDIENTS

- 2 zucchinis
- 1 red onion, grated
- 500g lamb mince
- 100g halloumi, grated
- ½ cup mint, finely chopped plus extra leaves to serve
- ½ cup thick Greek style yoghurt
- Olive oil, to brush
- 8 small white brioche rolls, split (or plain bread rolls)
- Hummus and lemon wedges to serve

METHOD

1. Using your Kleva Power Peeler™, shave 1 zucchini into ribbons. Set aside.
2. Coarsely grate remaining zucchini, then place in a clean tea towel or paper towel and squeeze to remove any excess moisture. Combine with onion, lamb mince, halloumi, mint and 2 tablespoons yoghurt in a bowl and mix well. Season with freshly ground black pepper and sea salt. Form mixture into 8 small patties, then chill for 15 minutes.
3. Turn on your Quicktime Gourmet Grill™. Select Burger/Panini setting. Select Timer, press again and hold down until it resets to 00 and then increase the time to 4 minutes. Wait until the temperature stops flashing.
4. Cook patties for 4 minutes and close lid on lid level 1. Flip so as to get char lines on both sides. Use your temperature probe to check that the internal temperature reaches between 60°C-65°C.
5. Brush zucchini ribbons with oil, then cook for 1 minute each side or until lightly charred and tender.
6. Spread hummus onto roll bases, then top with slices of zucchini and a burger patty. Season with salt, top with the roll lid, then serve with yoghurt, extra mint leaves and lemon wedges.





52. BANG BANG

BURGERS

A spicy Asian take on a classic burger, the sauce in this dish is the clear winner. Add the crunch from the slaw and the tang from the lime and it's a great family treat.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



5 MINS

INGREDIENTS

- 500g ground beef mince
- Sea salt
- Freshly ground black pepper
- 1 Tbsp extra-virgin olive oil
- 2 Tbsp sweet chilli sauce
- 1 Tbsp honey
- 1 Tbsp sriracha
- Juice of 1 lime
- ½ cup mayonnaise
- 2 cups of coleslaw
- 4 hamburger buns



Hints and tips: The mayonnaise can be switched out for plain yoghurt if you're looking for a healthier option.

METHOD

- 1.** Form beef into patties and season all over with salt and pepper. In a medium bowl, whisk together oil, sweet chilli sauce, sriracha, honey, and lime juice.
- 2.** In a separate bowl, combine half the chilli sauce mixture with the mayonnaise. Reserve remaining sauce for basting on burgers.
- 3.** Turn on your Quicktime Gourmet Grill™, select Burger/Panini setting and then select timer. Press again holding down until it resets to 00. Increase time to 4 minutes using the + button. Wait until the temperature stops flashing. Add burger patties, baste with sauce and grill until charred. Flip at about the 2 minute mark and baste again. The patties take about 4 minutes for medium done. Use your temperature probe to check that the internal temperature reaches between 60°C-65°C.
- 4.** Place burgers on bottom buns and top with slaw and drizzle with mayonnaise sauce mixture. Place on top buns and serve immediately.

53. FETA AND SPINACH

TURKEY BURGERS WITH TZATZIKI

Turkey is probably one of the most underrated meats. Often only consumed at Christmas, Turkey is much more of a seasonal protein and isn't generally incorporated into regular weekday meals. However, it is one of the leanest and healthiest meats around and also tastes fantastic. Try these feta, spinach and turkey burgers for a healthier burger option.

SETTING:



BURGER/PANINI

LID LEVEL:



1

SERVES:



4

PREP TIME:



15 MINS

COOK TIME:



8 MINS

INGREDIENTS

Burgers

- 500g ground turkey mince
- 2 tsp olive oil
- 3 big handfuls spinach, roughly chopped
- 3 garlic cloves, minced
- ½ cup feta cheese, crumbled
- 1 ½ tsp dried Italian herbs
- ½ tsp sea salt
- ¼ tsp pepper
- ¼ tsp chilli powder

Dressing

- Lebanese cucumber, grated (squeezed with paper towel to remove water)
- ½ cup plain Greek yoghurt
- 3 cloves garlic, skins on
- 1 ½ Tbsp lemon juice
- 1 Tbsp olive oil
- 1 Tbsp fresh dill
- ¼ tsp salt
- ¼ tsp black pepper

To Serve

- Red onion
- Lettuce
- Tomatoes, sliced
- Cucumbers, sliced

METHOD

1. Turn on your Quicktime Gourmet Grill™, select Vegetable setting and then select timer. Press again holding down until it resets to 00. Increase time to 4 minutes using the + button. Wait until the temperature stops flashing.
2. Add the roughly chopped spinach and garlic. Cook until spinach is wilted approx 1 minute. Remove from heat and let cool slightly before making the burgers. Leave the garlic on for 3 minutes.
3. In a bowl combine all of the burger ingredients and mix well. Add the spinach and then peel and finely chop the garlic.
4. Form into 4 large patties. Press a few extra crumbles of feta cheese into the patties.
5. Grill for 4 minutes, flip at 2 minutes. Use the temperature gauge to check internal temperature has reached 75°C. To do this plug the cord into the socket, press the probe button and increase temperature using the + button until you reach 75°C. When all lines are flashing across the screen then it has reached temperature.
6. While cooking, make the tzatziki dressing. Combine all of the ingredients in a small bowl. Mix well.
7. Serve patties between a bun, with extras of choice such as red onions, lettuce, tomatoes, cucumber slices, feta crumbles, and tzatziki sauce.





Sensational Salads & Sides

"When diet is wrong, medicine is of no use. When diet is correct, medicine is of no need". - Ayurvedic Proverb



54. HONEY GRILLED RAINBOW ROOT VEGETABLES

We often find it hard to incorporate more variety of vegetables in our diet and find it even trickier convincing the kids to eat their 5 a day. This dish aims to do just that, give you an all inclusive vegetable dish that's easy to prepare and even makes them just that little bit sweeter to gobble right up.

SETTING:



VEGETABLE

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



15 MINS

COOK TIME:



6-8 MINS

INGREDIENTS

- 4 carrots, peeled
- 4 mini parsnips, peeled
- 1 sweet potato
- 1 beetroot, peeled
- ½ cup honey
- 2 Tbsp melted butter
- 1 Tbsp fresh thyme, finely chopped
- 1 Tbsp orange zest, finely grated
- 1 Tbsp each sea salt and black pepper
- Dill, to serve

METHOD

- 1.** Slice each carrot, parsnip and the sweet potato lengthwise into 1cm thick pieces. Slice the beetroot in rounds in about 1cm thick.
- 2.** Whisk the honey with the melted butter, thyme, orange zest, salt and pepper. Toss the vegetables with the honey mixture.
- 3.** Turn on your Quicktime Gourmet Grill™. Select the Vegetable program and press the timer button, then press again and hold down until it resets to 00. Then press + until it shows 4 minutes to preheat. Once done, place the vegetables on the grill and close the lid.
- 4.** Cook in 2 batches, for approx 6-8 minutes or until the vegetables are tender and well marked, with lid on level 1. Turn at the halfway point to ensure grill lines appear on both sides. Cover the cooked vegetables with foil between batches to keep warm.
- 5.** To serve, scatter with fresh dill.





55. GREEK HALLOUMI AND FENNEL PANZANELLA SALAD

Fresh, sweet, salty and crunchy, this Greek Halloumi and Fennel salad has all the makings of becoming the summer salad of the year. Enjoy as a side salad with the meat of your choice, otherwise it can be eaten as a lighter main meal due to the perfect balance of protein, carbohydrates and veggies.

SETTING:



VEGETABLE

LID LEVEL:



OPEN

SERVES:



2-4

PREP TIME:



20 MINS

COOK TIME:



10 MINS

INGREDIENTS

- 1 cup frozen broad beans
- ½ x 300g loaf Ciabatta, thickly sliced
- 2 small fennel, cut into thin wedges, fronds reserved
- 4 Tbsp extra-virgin olive oil, divided
- 140g pkt chopped kale
- 180g halloumi, cut into 1cm thick slices
- ¼ cup dill, finely chopped
- 1 Tbsp honey
- ¼ tsp dried chilli flakes (optional)
- 1 lemon, zested, juiced

METHOD

1. Cook the broad beans in your Diamond Earth™ saucepan of boiling water for 2 minutes. Refresh under cold water, drain, peel and place in a bowl.
2. Turn on your Quicktime Gourmet Grill™. Select the Vegetable program and press the timer button, then press again and hold down until it resets to 00. Then press + until it shows 4 minutes to preheat.
3. Brush the bread and fennel with a little of the oil and place on the grill. Grill for 3-4 minutes turning halfway to ensure grill marks occur on both sides. Ensure the lid is closed on the open setting. Once done, tear the bread into small pieces and place in a large bowl with the fennel. Add the kale and toss to combine.
4. Brush halloumi with remaining oil. Cook on the grill for 1 minute on each side or until golden brown. Transfer to a plate.
5. Combine the dill, extra oil, honey, chilli (if using), lemon juice and half of the lemon zest in a screw top jar. Seal and shake well to combine. Season.
6. Add the halloumi and broad beans to the kale mixture in the bowl. Drizzle the dressing over the top. Gently toss to combine.
7. Arrange the halloumi mixture on a large serving platter. Top with the reserved fennel fronds and remaining lemon zest to serve.

56. SUMMER GRILLED

PEACH SALAD WITH BURRATA

Sweet, buttery, crunchy and savoury, this salad has all the flavours that make it simply delicious. Avocado, peaches, mozzarella and blueberries on a bed of fresh rocket, drizzled with a balsamic dressing.

SETTING:



VEGETABLE

LID LEVEL:



2

SERVES:



4

PREP TIME:



15 MINS

COOK TIME:



7 MINS

INGREDIENTS

- 2 tsp olive oil
- 2 peaches, pitted and halved
- 1 cup blueberries
- 2 cups rocket
- 125 grams burrata or mozzarella
- 1 avocado, pitted and halved
- ½ red onion
- ½ cup pecans
- 2 Tbsp basil, chopped to garnish
- Red chilli flakes, to garnish (optional)

For the dressing

- 3 Tbsp extra-virgin olive oil
- 2 Tbsp balsamic vinegar
- 1 Tbsp honey
- 1 tsp dijon mustard
- ½ tsp sea salt
- Freshly ground black pepper to taste

METHOD

1. Turn on your Quicktime Gourmet Grill™. Select the Vegetable program and press the timer button, then press again and hold down until it resets to 00. Then press + until it shows 4 minutes to preheat.
2. Brush the peach halves with a bit of olive oil, place them on the grill face side down and close the lid on level 2 and grill for 2 minutes. Flip and cook for another 1-2 minutes. Let them cool and slice each half in 3-4 pieces.
3. In a small jar, combine olive oil, balsamic vinegar, honey, dijon mustard, salt and a bit of black pepper. Whisk or shake until combined.
4. Wash and dry rocket, dice avocado, finely slice onion and chop basil.
5. Once peaches are done, toast pecans with lid down for approx 1-2 minutes on the Gourmet Grill™.
6. In a large serving bowl add rocket, place in grilled peaches and diced avocado on top. Break burrata with your hands in smaller pieces, add blueberries, sliced onion, toasted pecans and chopped basil. Pour dressing over the salad. Serve as a side dish or light main course.





57. CHIMICHURRI GRILLED TOFU SKEWERS

These grilled tofu skewers will appease both the vegetarians and vegans as well as those looking to up their vegetable intake. Alternate cubed tofu and a rainbow of fresh vegetables, add the herby garlic dressing and grill until charred and browned.

SETTING:



MANUAL - 210°C

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



15 MINS

COOK TIME:



10 MINS

INGREDIENTS

Tofu Skewers

- 400g pack extra-firm tofu (or perfectly firm)
- 1 yellow capsicum, chopped into 1.5 cm pieces
- 1 green capsicum, chopped into 1.5 cm pieces
- 1 small zucchini, chopped into 1.5cm rounds
- ½ red onion, chopped into 1.5 cm pieces
- 12 cherry tomatoes

Chimichurri Sauce

- ¼ cup fresh parsley, minced
- ¼ cup fresh coriander, minced
- 4 cloves garlic, minced
- ½ tsp cayenne pepper
- ½ cup olive oil
- ¼ cup apple cider vinegar
- ½ tsp salt or to taste
- 10 bamboo skewers

METHOD

1. Soak 10 bamboo skewers in water for 10 minutes.
2. Remove the tofu from the container and wrap it in paper towels. Place something heavy on top to press the tofu for at least 15 minutes. (This helps remove the liquid it's packed in.) Slice into 1.5 cm cubes.
3. In the meantime, whisk parsley, coriander, garlic, cayenne pepper, olive oil, apple cider vinegar and salt until evenly mixed.
4. Build the skewers, alternating between the yellow capsicum, green capsicum, zucchini, red onion, cherry tomatoes, and cubed tofu.
5. Brush half of the chimichurri sauce on both sides of the assembled skewers. Set the skewers aside to marinate while the grill is preheating.
6. Preheat Quicktime Gourmet Grill™ by turning it on, manually adjust to 210°C by pressing the + button twice, then select timer and press again holding down until it resets to 00. Increase time to 4 minutes and wait until the temperature stops flashing.
7. Once preheated, spread the skewers directly on the grill grates, and close lid on level 1. Cook for 10 minutes, or until grill marks appear on the tofu. Be sure to rotate the skewers so the char marks appear on all 4 sides.
8. Brush with the remaining chimichurri sauce and serve.



Hints and tips: Store in an airtight container for up to 4 days.

58. MEXICAN

STREET CORN

Piping hot corn with a bit of a kick, add feta and a twist of lime and these corn cobs will bring you back to the streets of Mexico.

SETTING:



MANUAL - 210°C

LID LEVEL:



2

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 4 corn cobs
- ¼ cup feta cheese
- ¼ cup fresh coriander
- 1 Tbsp chilli powder
- 1 lime, quartered
- ¼ tsp paprika
- ¼ tsp cumin
- ¼ tsp ground coriander
- ¼ tsp garlic powder
- ¼ tsp sea salt
- 4 Tbsp olive oil

METHOD

- 1.** Add all spices and oil to a medium size flat bottom bowl. Prepare corn by removing husk and silk.
- 2.** Coat the corn cobs in the spice mix and leave in the bowl to sit while the grill preheats.
- 3.** Preheat Quicktime Gourmet Grill™ by turning it on, then adjust using the + button until you reach 210°C. Press timer. Press again and hold down until time resets to 00. Increase time using the + button until you reach 4 minutes. When the temperature stops flashing, set corn directly on hot grill and push towards the back of the grill. Set timer to 12 minutes and allow to cook, rotating often, until slightly charred on all sides. Lid on level 2 or adjust according to the thickness of your corn.



Hints and tips: Ensure the lid is parallel to the bottom of the grill for consistent, even cooking.

- 4.** While still warm use a pastry brush to spread the remaining spice mix all over each corn. Sprinkle with feta cheese, fresh coriander and chilli powder and squeeze over lime. Enjoy!





59. WARM EGGPLANT SALAD WITH WALNUTS

This salad is balanced perfectly with the smoky eggplant, crunchy walnut, sweetness of the maple syrup and just a little bit of added salt. It makes the ideal accompaniment to lamb kofta or chicken skewers.

SETTING:



VEGETABLE

LID LEVEL:



1

SERVES:



2-4

PREP TIME:



20 MINS

COOK TIME:



20 MINS

INGREDIENTS

- ¾ cup walnuts
- ¼ cup fresh lemon juice (from about 1 lemon)
- 1 tsp ground cinnamon
- ½ tsp crushed red pepper flakes
- 1 Tbsp extra-virgin olive oil
- 2 smallish eggplants, halved and quartered lengthwise and then cut into 5cm strips
- 1 small red onion, very thinly sliced
- ½ cup mint leaves, torn if large
- Sea salt
- 2 tsp maple syrup

METHOD

1. Turn on your Quicktime Gourmet Grill™ select Vegetable setting and then press timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button. When temperature stops flashing toast walnuts until slightly darker for about 8 minutes with lid level on 1. Turn once at the approx 4 minute mark. Let cool, then finely chop; set aside.
2. Meanwhile, whisk lemon juice, cinnamon, red pepper, and 1 tablespoon oil in a large bowl.
3. Add eggplant to the grill and cook, until golden brown and tender for approx 7 minutes. Turning twice. Using tongs, transfer eggplant to the bowl with dressing. Add onion, mint, and ¾ of reserved walnuts to bowl. Season with salt and toss to combine.
4. Transfer eggplant salad to a platter. Drizzle with maple syrup, then top with remaining walnuts.

60. GRILLED WATERMELON SALAD WITH GOATS CHEESE

This on trend salad combines all the textures of a well rounded fresh side dish. The sweetness of the watermelon, peppery rocket, tart goat cheese, and crunchy pumpkin seeds are all brought together with the drizzle of balsamic glaze. Serve alongside pasta, lamb or steak.

SETTING:



MANUAL - 230°C

LID LEVEL:



BUTTERFLIED

SERVES:



4

PREP TIME:



5 MINS

COOK TIME:



6 MINS

INGREDIENTS

- 2 Tbsp olive oil
- 8 slices fresh watermelon, sliced into wedge shapes
- 2 cups rocket
- Sea salt
- Black pepper
- ½ cup goats cheese, crumbled
- 8 tsp balsamic glaze
- 8 tsp green pumpkin seeds

METHOD

1. Open your Quicktime Gourmet Grill™ to butterflied position by holding the handle to lever it down and pressing in the round button on the hinge. Turn it on and manually adjust to 230°C by using the + button. Select timer, then hold it down again to reset to 00. Increase to 5 minutes and wait until temperature stops flashing.
2. Meanwhile in a medium bowl, toss rocket and oil and season with salt and black pepper.
3. Add watermelon slices to the ribbed grill side and cook for approx 1 - 1½ minutes on each side until char lines appear. Cook in 2 batches.
4. Arrange 2 watermelon slices each on 4 small plates. Sprinkle each plate with 2 tablespoons of goats cheese. Top each with rocket mix dividing equally, drizzle with balsamic glaze and sprinkle with pumpkin seeds.

 **Hints and tips:** The watermelon slices can be cut a day ahead and refrigerated.





61. GRILLED ASPARAGUS AND SPRING ONIONS WITH LEMON DRESSING

Serve this lemony charred side as the ideal accompaniment to any meat dish. Bursting with freshness and crunch, it rounds out any meal perfectly.

SETTING:



MANUAL - 190°C

LID LEVEL:



OPEN

SERVES:



4

PREP TIME:



10 MINS

COOK TIME:



3 MINS

INGREDIENTS

- 2 tsp lemon zest, finely grated
- 2 Tbsp fresh lemon juice
- 1 Tbsp wholegrain mustard
- ¼ cup olive oil, plus more
- Sea salt
- Freshly ground pepper
- 2 large bunches thick asparagus, trimmed
- 2 bunches spring onions, halved if large

METHOD

- 1.** Preheat Quicktime Gourmet Grill™ by turning it on, then manually adjust temperature down to 190°C by pressing the - button twice. Press the timer button and then press again and hold down till it reads 00. Increase temperature to 4 minutes by pressing the + button.
- 2.** Whisk lemon zest, lemon juice, mustard, and ¼ cup oil in a medium bowl to combine; season dressing with salt and pepper.
- 3.** Place asparagus and spring onions on a rimmed baking tray and lightly drizzle with oil. Season with salt and pepper; toss to coat. When the temperature stops flashing, grill for about 3 minutes, using tongs to turn roughly once, until lightly charred and crisp-tender. Serve drizzled with dressing.



Decadent Desserts

"The most indispensable ingredient of all good home cooking: love for those you are cooking for" - Sophia Loren



62. CHOC ORANGE

MINI CAKES

These mini chocolate cakes in orange shells are the perfect bite size afternoon snack for the kids.

SETTING:



VEGETABLE

LID LEVEL:



3

SERVES:



MAKES 6

PREP TIME:



10 MINS

COOK TIME:



20 MINS

INGREDIENTS

- 3 medium-sized navel oranges
- ½ cup all purpose flour
- ½ cup white sugar
- 2 Tbsp unsweetened cocoa powder
- ¼ tsp baking soda
- ¼ tsp salt
- ⅓ cup water
- 1 Tbsp olive oil
- ½ tsp vanilla
- ¼ cup chocolate chips
- Icing sugar to top (optional)

METHOD

1. Cut oranges in half and use a spoon or knife to remove all the flesh. You will have 6 orange “bowls.” Trim bottom, if needed, to make oranges sit flat, but make sure not to cut too much in case you make a hole.
2. Combine flour, sugar, cocoa powder, baking soda and salt in a large bowl and mix until uniform. Combine water, oil and vanilla in another bowl. Add wet ingredients to dry ones and whisk or stir with a fork until combined. Then add chocolate chips.
3. Turn on Quicktime Gourmet Grill™. Select the Vegetable setting and then select timer. Press again and hold down until it resets to 00. Increase timer to 4 minutes using the + button.
4. Scrape batter into prepared orange rinds, filling no higher than 1cm from top.
5. Grill cakes for 20 minutes or until they are baked through. Test with a skewer and when it comes out clean they are cooked. Lid on level 3 or adjust accordingly depending on the thickness of your oranges.
6. Sprinkle with icing sugar (optional) and then serve.



Hints and tips: Substitute cocoa powder for cacao powder for a healthier option.





63. TRADITIONAL WELSH CAKES WITH BLUEBERRIES

Almost like shortbread in texture, these traditional Welsh cakes are flaky and buttery and just melt in your mouth. Serve up with jam and cream and a pot of tea for a delightful mid morning or afternoon snack.

SETTING:



BURGER/PANINI

LID LEVEL:



1 OR 2

SERVES:



MAKES 8

PREP TIME:



10 MINS

COOK TIME:




5 MINS

INGREDIENTS

- 225g self-raising flour
- Pinch of salt
- 100g butter
- 50g caster sugar
- 50g raisins
- 1 egg beaten with 3 Tbsp milk
- Caster sugar, to serve
- Handful of blueberries, to serve
- Pastry/biscuit cutter

METHOD

1. Mix the flour and salt together in a large bowl and rub in the butter. Add the sugar and raisins and stir well.
2. Pour the egg mixture in and mix until you have a stiff dough.
3. Heat Quicktime Gourmet Grill™ by turning it on, then select Burger/Panini setting, followed by the timer button. Press again and hold down until it resets to 00. Increase to 4 minutes using the + button.
4. Roll the dough out on a lightly floured surface until 5mm (¼ inch) thick and stamp out rounds with a pastry/biscuit cutter.
5. Wait until the temperature stops flashing and then place cakes on the grill. Cook the cakes for about 3-4 minutes with lid down and on level 1, until they are golden brown and have risen slightly. Flip at about the 2 minute mark.
6. Serve immediately sprinkled with a little extra caster sugar or butter and blueberries.

 **Hints and tips:** If your dough is a little sticky just add extra flour to your surface as you are rolling it out.

 **Hints and tips:** For the lid level start on level 2. If it is too high adjust down to level 1.

64. GLUTEN FREE

BROWNIES

Made in a third of the time of the oven, but just as rich and fudgy, these gluten free brownies taste totally delicious, just try and stop at one.

SETTING:



BURGER/PANINI

LID LEVEL:



4

SERVES:



APPROX 16 SLICES

PREP TIME:



10 MINS

COOK TIME:



12 MINS

INGREDIENTS

- 125g dark chocolate
- 125g butter unsalted + a little extra for greasing
- 1 tsp vanilla extract
- Pinch of salt
- 110g almond meal
- 3 eggs
- 200g (1 cup) brown sugar
- 30g (¼ cup) cacao powder
- 1 foil BBQ tray (approx 30cm length x 20cm width x 5cm depth)



Hints and tips: You can switch out cacao powder for cocoa powder however cacao is the healthier option.



Hints and tips: Use a good quality dark chocolate like Green & Black's. It will give you a better overall result and taste.

METHOD

1. Grease a 20cm rectangle foil BBQ tray with a small amount of butter, set aside.
2. Melt the dark chocolate and butter in a microwave-safe bowl for approx 30 seconds and then another 30 seconds and then stir.
3. Add the vanilla extract, salt, almond meal, eggs, brown sugar and cacao powder to the melted dark chocolate and whisk together until well combined. Don't worry if it doesn't look 100% smooth it may just be the almond meal.
4. Turn on the Quicktime Gourmet Grill™, select Burger/Panini setting and then select timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button.
5. Pour the mixture into the prepared baking tray.
6. Once the temperature has stopped flashing, put the foil tray on the grill and close the lid on top, on level 4. Cook for 12 minutes or until a crust has formed on the top and the brownie feels slightly firm (do not overcook).
7. Allow to cool completely in the tray before turning out and cutting into slices.



Hints and tips: Store in an airtight container at room temperature for up to 5 days (or freeze for up to 3 months).





65. BRULEE MANGO

WITH PASSIONFRUIT CREAM

This sweet, summery fruity dessert cooks in just a few minutes on your Quicktime Gourmet Grill™. Topped with delicious passionfruit cream, these brulee mangoes are guaranteed to be a hit at any party.

SETTING:



BURGER/PANINI

LID LEVEL:



2

SERVES:



4-8

PREP TIME:



10 MINS

COOK TIME:



8 MINS

INGREDIENTS

- 4 Calypso mangoes
- ⅔ cup white sugar
- 300ml thickened cream
- ¼ cup sour cream
- 1 tsp vanilla bean paste
- 2 passionfruit (pulp removed)

METHOD

- 1.** To make passionfruit cream, whip the cream, sour cream and vanilla together until thick. Fold through the passionfruit. Cover and refrigerate until ready to serve.
- 2.** Cut the cheeks from the mangoes. Score the mango cheeks. Spoon the sugar onto a plate.
- 3.** Turn on your Quicktime Gourmet Grill™. Select Burger/Panini setting, then select the timer. Press again and hold down until it resets to 00. Increase time to 4 minutes using the + button and wait until the temperature stops flashing.
- 4.** Dip 4 mango cheeks, cut-side down, into sugar. Then place them, cut-side down on the grill. Close lid on level 2 and cook for 3-4 minutes, or until sugar has caramelized. Using tongs, lift mango cheeks onto a tray, cut side up. Repeat with remaining mangoes and sugar.
- 5.** Serve mangoes with passionfruit cream.

66. CHOC CHIP COOKIES

Delicious hot chewy choc chip cookies made in less than 10 minutes and no oven required! Eat them as a snack, add some ice cream and make a sandwich or dip in a glass of milk.

SETTING:



MANUAL - 190°C

LID LEVEL:



5

SERVES:



APPROX 20 COOKIES

PREP TIME:



10 MINS

COOK TIME:



9 MINS

INGREDIENTS

- 1 cup unsalted butter, melted
- ½ cup brown sugar
- ¼ cup white sugar
- 1 large egg
- 2 tsp vanilla extract
- 2 ¾ cups all purpose flour
- ½ tsp sea salt
- 1 tsp baking soda
- ¾ cup chocolate chips
- 1 BBQ foil tray (approx 30cm length x 20cm width x 5cm depth)

METHOD

1. Beat together butter, sugars, and egg until light and fluffy.
2. Add the vanilla, flour, salt, and baking soda. Beat just until combined. Then stir in the chocolate chips.
3. Preheat your Quicktime Gourmet Grill™ by turning it on, manually adjust the temperature to 190°C by pressing the - button twice. Then select timer, press again and hold down until it resets to 00. Increase to 4 minutes using the + button and wait until the temperature stops flashing.
4. Scoop dough using a tablespoon and place on the BBQ foil tray. Tray should fit approx 12 cookies.



Hints and tips: Make sure cookies are not touching and there's adequate space between each one.

5. Place the foil tray on your Quicktime Gourmet Grill™. Cook for 9 minutes, until golden brown and set. Close lid with lid level on 5. You may need to do another batch to finish the batter.
6. Remove and allow cookies to cool on baking sheet for 5 minutes. Serve warm otherwise leave to cool completely.





67. THE MOST DECADENT BANANA SPLIT

Warm caramelized banana, melty rich chocolate, cold ice cream and crunchy peanuts combine to really create a taste sensation in this dish.

SETTING:



MEAT

LID LEVEL:



1

SERVES:



2

PREP TIME:



7 MIN

COOK TIME:



9 MINS

INGREDIENTS

- 2 bananas, unpeeled (the bananas should be ripe, but not soft.)
- 2 Tbsp brown sugar
- 2-4 scoops vanilla ice cream
- 20g dark chocolate
- 4 Tbsp roasted and salted peanuts, roughly chopped
- Handful of cherries, cut in half with stalk and seed removed



Hints and tips: Feel free to top with whatever flavours you like. Cherry, blueberries and raspberries all make great healthy toppings. You can switch the peanuts for cashew nuts if you prefer and if it's for the kids add sprinkles.

METHOD

- 1.** Preheat your Quicktime Gourmet Grill™ by turning it on, selecting Meat setting, then selecting timer. Press again and hold down until it resets to 00. Increase to 4 minutes using the + button and wait until the temperature stops flashing.
- 2.** Cut the bananas in half lengthwise, being sure to leave each half in the peel.
- 3.** Coat the cut sides of the bananas with the brown sugar, using your fingers to press the sugar into the flesh of the fruit.
- 4.** Place the bananas on the grill, cut sides down, and grill for about 1 minute until the sugar caramelizes and forms a deep-brown crust. Flip and grill for another 1 minute, until the bananas are warmed all the way through but not mushy.
- 5.** Melt the dark chocolate in the microwave for 30 seconds. If need be melt for another 30 seconds.
- 6.** Remove the peels from the bananas and place 2 halves in the bottom of 2 bowls.
- 7.** Top with a scoop of ice cream (or 2), a good drizzle of melted dark chocolate, a handful of peanuts and a couple of cherries.



Hints and tips: Cut down on calories by switching the ice cream for Greek yoghurt.

68. WARMED CINNAMON AND BROWN SUGAR APPLES

These caramelized apples with cinnamon and brown sugar make you feel like you're enjoying a hot apple pie without the added calories of the pastry. This easy-to-make recipe is the perfect dessert to enjoy during summer. Serve with cold, creamy vanilla ice cream, a sprinkle of cinnamon and crunchy granola.

SETTING:



MANUAL - 175°C

LID LEVEL:



CLOSED

SERVES:



4

PREP TIME:



20 MINS

COOK TIME:



6 MINS

INGREDIENTS

- 4 pink lady apples, firm
- 2 Tbsp brown sugar
- ½ cup olive oil
- ½ cup water
- 2 Tbsp apple cider vinegar
- 2 Tbsp maple syrup
- ½ tsp paprika
- Sea salt
- Cinnamon, for sprinkling
- 4 scoops vanilla ice cream
- ½ cup granola

METHOD

1. Prepare marinade by whisking together the water, oil, apple cider vinegar, maple syrup, brown sugar, paprika and salt. Pour the marinade into a large pan or zip top bag.
2. Remove the cores from the 4 apples with an apple corer. Cut the apples horizontally into 1-1 ½ cm slices. Discard the top and bottom. You should get 4 apple slices per apple depending on the size of your apples.



Hints and tips: If you do not have an apple corer then cut the apples horizontally first and then using a sharp knife carefully cut out the core. This method is a little bit trickier and more time consuming.

3. Place the apple slices in the marinade and turn or toss to gently coat. Cover and allow to marinate for 15 minutes, but no longer than 30 minutes.
4. Preheat your Quicktime Gourmet Grill™ by turning it on, adjust temperature manually by pressing - button down from 200°C. Select the timer then press again and hold down until timer reads 00. Increase temperature to 4 minutes using the + button and wait until temperature stops flashing.
5. Using tongs, place the apple slices onto the hot grill. Cook for 6 minutes, turning at the halfway mark or until light brown grill marks appear and apples are tender.
6. Remove to a plate and allow to cool for a few minutes. Place 4 apple slices on each plate, sprinkle with cinnamon, a scoop of vanilla ice cream and granola. Serve immediately.





69. GRILLED BRIE

WITH PEACHES, HONEY AND BALSAMIC

A great dish for those who prefer a more savoury option or a cheese board for dessert, this grilled brie with peaches and honey is a little smoky, warm and oozy. It's almost impossible to not eat the whole wheel.

SETTING:



BURGER/PANINI

LID LEVEL:



2 & 3

SERVES:



4

PREP TIME:



4 MINS

COOK TIME:



4 MINS

INGREDIENTS

- 1 tsp olive oil
- 1 wheel brie cheese
- 1 Tbsp honey
- 2 Tbsp balsamic glaze
- 1 peach, diced

For Serving

- Crackers
- Baguette
- Fruit

METHOD

1. Preheat your Quicktime Gourmet Grill™ by turning it on, select Burger/Panini setting. Press the timer, then press a second time and hold down until timer reads 00. Increase timer to 4 minutes and wait until the temperature stops flashing.
2. Brush olive oil over the rind of the wheel of brie.
3. Place brie on the grill, close the lid on level 2 and grill for 2 minutes.
4. Flip the brie to grill the opposite side, add peaches to the top, close lid on level 3 and cook for another 2 minutes.
5. Remove the brie from the grill. Drizzle with honey and balsamic glaze. Enjoy with crackers, baguette, and fruit.

70. BLUEBERRY AND CHOCOLATE CROISSANT SMORES

Who said smores were only for the kids? This adult version features a few hand picked spices and lashings of dark chocolate, blueberries, butter and marshmallows. It's a gooey, tasty mess but well worth it.

SETTING:



BURGER/PANINI

LID LEVEL:



OPEN

SERVES:



3-6

PREP TIME:



10 MINS


COOK TIME:



6 MINS

INGREDIENTS

- 2 tsp brown sugar
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 4 Tbsp melted butter
- 6 croissants, sliced lengthwise
- 18 marshmallows
- 1 punnet of blueberries, washed
- 40g dark chocolate
- 6 bamboo skewers

 **Hints and tips:** Good quality dark chocolate such as Green and Black's is a good choice here.

METHOD

1. Soak bamboo skewers in water.
2. Preheat your Quicktime Gourmet Grill™ by turning it on, select Burger/Panini setting. Press the timer, then press again and hold down until it reads 00. Increase the timer to 4 minutes using the + button and wait until temperature stops flashing.
3. Combine brown sugar, cinnamon and nutmeg in a small bowl. Brush the melted butter on the cut sides of the croissants. Sprinkle with the sugar blend.
4. Thread 3 marshmallows on each skewer, then set aside.
5. Grill buttered sides of each croissant until lightly toasted for about 1 minute.
6. Remove from grill and place 5 dark chocolate cubes on each croissant.
7. Grill marshmallow skewers until melted through approx 1 - 1 ½ minutes, with lid open. Just watch them and turn them during this time as they can melt really quickly. Carefully slide 3 melted marshmallows on top of each chocolate bottom. Add blueberries, 5 per croissant and then add the tops of the croissants.
8. If it's not melty enough or you prefer extra grill lines put the whole croissant back on the grill for 30 seconds with lid on level 2.

 **Hints and tips:** The marshmallows melt very quickly so they need to be watched. Do the marshmallows in batches if it's easier.



THANK YOU

We hope you enjoy these recipes as much as we've loved creating them and that they bring you a little bit of fun, joy and inspiration in the kitchen. May this recipe book allow you to expand your cooking repertoire and get the most out of nourishing yourselves and your family.

We would like to take this moment to thank all our new and loyal customers who continue to be the backbone of our very 'Kleva' community. We enjoy seeing and hearing your stories, recipes, photos, videos and all your contributions, so keep them coming.



Stay well, safe and happy

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