

AENO

Recipes for the AENO Grill EG5



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Baconed fried sausages



Difficulty
Medium



Preparation
5 min



Cooking
5 min






Servings
4

How to cook:

Chop the onion and garlic with a knife and add to the meat; the grind this mixture using a meat grinder. Add salt and pepper to minced meat and mix thoroughly.

Cut bacon into thin strips. Cut bacon into thin strips. Form sausages of the minced meat and wrap into with bacon strips.

Using the MENU  button, select the SAUSAGE program and press the START . The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the sausages.

Put the sausages on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

Ingredients:

Minced meat	500 g
Bacon	150 g
Onion	70 g
Garlic	5 g
Salt, pepper	



Chicken rolls with dried apricots



Difficulty
Medium



Preparation
10 min



Cooking
5 min



Servings
2-3





Ingredients:

Chicken fillet	400 g (2 pcs.)
Dried apricots	100 g
Parsley	5 g
Ground black pepper	
Salt to your liking	

How to cook:

Cut the chicken fillet lengthwise, put it on a cutting board, wrap with foil and beat thoroughly. Cut the dried apricots into strips and put them on top of the chicken fillet, add salt, pepper and cut greens and make a roll. You will get 4 small stuffed chicken rolls.

Grease the grill plates with oil. Using the MENU  button, select the SAUSAGE program and press the START  button. The grill will start heating up to the set temperature.



After a few minutes, you will hear a beep, the grill has heated up and it is time to put the rolls. Put the rolls on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.


Classic hot dog

 Difficulty Medium	 Preparation 5 min	 Cooking 5 min	 Servings 4
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How to cook:

Cut the hot dog buns lengthwise and place them on the grill panels, then sink and press the top lid.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill will start heating up to the set temperature. While the grill is heating up, the buns will have time to brown.

After a few minutes, you will hear a beep, the grill has heated up and it is time to take out the buns and to put the sausages. Put the sausages on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.

While the sausages are cooking, grease the buns with mayonnaise and ketchup. When ready, put the sausages into the buns. Top sausages with mustard.

Ingredients:

Sausages	4 pcs.
Buns for hot dogs	4 pcs.
Ketchup	
Mayonnaise	
Mustard	



Mozzarella tomato basil sandwiches



Difficulty
Low



Preparation
10 min



Cooking
5 min



Servings
2






Ingredients:

Mozzarella	100 g
Tomatos	100 g
Basil	20 g
Ketchup	10 g
Large pita bread	1 pcs.

How to cook:

Cut tomatoes and cheese into thin slices. Wash thoroughly the basil. Cut the large pita bread into 4 equal parts and rub it with ketchup. Put mozzarella on the pita bread, then tomato over it, add a couple of basil leaves and make an envelope. You shall have 4 envelopes.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the envelopes.

Put the envelopes on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.



At the end of the program, the grill will beep and turn off automatically.

Cheese and bacon pita bread

 Difficulty Medium	 Preparation 10 min	 Cooking 5 min	 Servings 2
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How to cook:

Cut bacon and cheese into thin slices. Thoroughly wash and dry the lettuce leaves. Cut the tomato into thin rings. Cut the large pita bread into 4 equal parts and rub it with ketchup and mustard. Put bacon on pita bread, cheese over it, then tomato, lettuce and make a roll. You shall have 4 rolls.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the rolls. Put the rolls on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

At the end of the program, the grill will beep and turn off automatically.

Ingredients:

Bacon	100 g
Hard cheese	100 g
Lettuce	4 leaves
Tomato	40 g
Ketchup	5 g
American mustard	5 g
Large pita bread	1 pcs.



Lula kebab



Difficulty
Medium



Preparation
15 min



Cooking
8 min



Servings
2





Ingredients:

Minced pork	300 g
Minced chicken	150 g
Onions	200 g
Ground black pepper	
Hop suneli	
Salt to your liking	
Long skewers	4 pcs.

How to cook:

Mix minced chicken and pork, add salt, finely chopped onion, hop suneli and mix thoroughly. Divide the minced meat into 4 equal portions.

Grease your hands with sunflower oil, take a portion of the minced meat and put it on a skewer. Flatten the minced meat along the skewer and form an oblong sausage. Do the same with the rest of the minced meat.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the Lula kebab. Put the kebab on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.

Brinsen cheese and greens pita bread



Difficulty
Low



Preparation
5 min



Cooking
4 min



Servings
2





Ingredients:

Brinsen cheese	300 g
Parsley	50 g
Thin pita bread	4 pcs.

How to cook:

Chop parsley with a knife. Dice the cheese into small pieces. Put the diced cheese on pita bread, top with herbs and wrap in the shape of an envelope.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the envelopes.

Put the envelopes on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

At the end of the program, the grill will beep and turn off automatically.

Lamb cutlets with mint



Difficulty
Medium



Preparation
15 min



Cooking
8 min





Servings
2

How to cook:

Chop onion, garlic and mint with a knife. Grate the ginger on a grater. Add salt, finely chopped onion, ginger, mint, garlic, ground black pepper to the minced meat and mix thoroughly.

Divide the minced meat into 4 equal portions.
Divide minced meat into 4 even portions.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the cutlets. Put the cutlets on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.

Ingredients:

Minced lamb	400 g
Fresh garlic	5 g
Onion	50 g
Ginger	5 g
Mint	10 g
Ground black pepper to your liking	
Salt to your liking	
Oil	20 ml



Bacon slices with sparrow grass



Difficulty
Medium



Preparation
5 min



Cooking
5 min



Servings
2




Ingredients:

Sparrow grass	150 g (10 pcs.)
Bacon	100 g (5 slices)
Oil	20 ml

How to cook:

Wrap the sparrow grass into bacon strips. We recommend using the flat grill plate for cooking. Grease the grill plates with oil.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the sparrow grass.


Put the baconed sparrow grass on the bottom grill plate and lightly press them it with the top plate, then press the START  button. Cook till the program runs out.

Fig halloumi



Difficulty
Low



Preparation
5 min



Cooking
4 min



Servings
2




Ingredients:

Halloumi	300 g
Figs	300 g (3 pcs.)
Olive oil	60 ml
Fresh coriander	10 g
Hot red pepper	10 g
Wine vinegar	20 ml
Fresh garlic	7 g

How to cook:

Cut the cheese into 2 cm slices. Cut the figs into 2 parts. Chop the garlic, coriander and red pepper with a knife. Grease the grill plates with oil.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the cheese and figs.

Put the foods on the bottom grill plate and lightly press them with the top plate, then press the START  button. Cook till the program runs out.


Now you need to make the sauce. In a bowl, mix garlic, coriander and red pepper, add wine vinegar, olive oil and mix thoroughly. Put the fried cheese and figs on a plate and top with the sauce.


Cheese chips

 Difficulty Low	 Preparation 3 min	 Cooking 4 min	 Servings 2
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How to cook:

Cut cheese into thin slices. We recommend using the flat grill plate for cooking. Open the grill to 180 degrees. Grease the grill plates with oil.

Using the MENU  button, select the SAUSAGE program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the cheese.

Put the cheese on the panel, top with Italian herbs and press the START  button. Cook till the program runs out.

Ingredients:

Hard cheese	150 g
Italian herbs to your liking	
Oil for frying	10 ml



Greek sandwich



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
4






Ingredients:

Mozzarella	100 g
Pitted olives	50 g
Canned bell pepper	60 g
Fresh dill	15 g
Butter	30 g
White toast bread	8 pcs.

How to cook:

Grate the cheeses on a coarse grater. Cut olives in half. Chop dill with a knife. Cut canned bell pepper into strips. Rub the toast bread thoroughly with butter. Put some cheese on a half of the bread slice, then olives, bell peppers, dill, top with cheese and cover with the other half of the bread slice. You shall have 4 sandwiches.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the sandwiches.

Put the sandwiches on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

At the end of the program, the grill will beep and turn off automatically.

Pineapple chicken sandwiches



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
4




Ingredients:

Boiled chicken fillet	120 g
Hard cheese	80 g
Lettuce	4 leaves
Rucola	10 g
Pineapples	80 g
Ketchup	5 g
American mustard	5 g
White toast bread	8 pcs.

How to cook:

Cut chicken fillet and cheese into thin slices. Thoroughly wash and dry lettuce leaves and rucola. Cut the pineapples into thin rings. Rub the toast bread thoroughly with ketchup and mustard. Put chicken fillet on one half of the bread slice, put cheese over it, then pineapple, lettuce and rucola and stuffing everything with the other half of the bread slice. You shall have 4 sandwiches.

Using the MENU  button, select the BACON program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the sandwiches. Put the sandwiches on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

At the end of the program, the grill will beep and turn off automatically.

Apple chicken sandwich



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
4




Ingredients:

Smoked chicken fillet	200 g
Cheddar cheese	8 slices
Apples	120 g
Fresh basil	4 leaves
Lettuce	4 leaves
Mayonnaise	25 g
Dijon mustard	20 g
Toast bread	8 pcs.

How to cook:

Cut chicken fillet into slices. Cut apples into rings. Thoroughly rub the bread with mayonnaise and mustard. Put a slice of cheese, then chicken fillet, apple, lettuce leaf, basil leaf, cheese slice on the bread slice, and cover with the other half of the bread slice. You shall have 4 sandwiches.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the sandwiches.

Put the sandwiches on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

Cheese zucchini rolls



Difficulty
Medium



Preparation
5 min



Cooking
5 min



Servings
2-3




Ingredients:

Zucchini	200 g
Fresh cottage cheese	80 g
Parsley	15 g
Vegetable oil	
Spinach leaves	
Fresh basil	
Garlic to your liking	
Salt, pepper	

How to cook:

Cut zucchini lengthwise into thin slices, add salt, pepper, vegetable oil and mix thoroughly. Chop basil, garlic, spinach, parsley with a knife and mix thoroughly with cottage cheese.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put zucchini.

Put the zucchini on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

Cheese and bacon mushrooms



Difficulty
Low



Preparation
10 min



Cooking
5 min



Servings
2




Ingredients:


Champignons	200 g
Hard cheese	100 g
Bacon	100 g
Parsley	10 g
Salt to your liking	
Pepper to your liking	

How to cook:

For cooking we will use only mushroom caps. Wash the mushrooms, dry them, add salt and pepper. Dice the cheese into pieces, large enough to fit inside the mushroom caps.

Put a piece of cheese into a mushroom cap, add a parsley leaf and wrap with a strip of bacon. Do the same with the rest of the ingredients. Grease the grill plates with oil.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the mushrooms.

Put the mushrooms on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

Vegetable omelet



Difficulty
Low



Preparation
5 min



Cooking
5 min



Servings
2




Ingredients:


Chicken eggs	3 pcs.
Bell pepper	30 g
Fresh tomato	80 g
Parsley	10 g
Milk	60 g
Salt, pepper to your liking	
Oil for frying	

How to cook:

Dice tomato and pepper into small pieces. Chop parsley with a knife. In a bowl, mix eggs, milk, add salt, pepper and beat well with a whisk.

Then add pepper, tomato, parsley and mix with a spoon. Grease the grill plates with oil.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to pour the omelet mixture.

Pour the omelet mixture onto the bottom plate and cover with the top plate of the grill, then press the START  button. Cook till the program runs out.

Cheese, ham and pepper frittata



Difficulty
Medium



Preparation
5 min



Cooking
5 min



Servings
2-3




Ingredients:

Eggs	4 pcs.
Ham	100 g
Hard cheese	70 g
Bell pepper	50 g
Green peas	30 g
Greens	
Salt, ground black pepper	
Oil for frying	

How to cook:

Dice tomato and bell pepper into small pieces. Grate the cheese on a coarse grater. In a bowl, beat eggs with salt and pepper. Add ham, green peas, bell pepper into the bowl.

Using the MENU  button, select the BACON program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the food.

Use the flat surface of the grill plate for cooking. Grease the grill plate with oil. Pour the egg mixture onto the bottom plate and top it with greens. Cover with the top grill plate and press the START  button. Cook till the program runs out.

Cheesecakes with dried fruits



Difficulty
Medium



Preparation
10 min



Cooking
5 min



Servings
2-3





Ingredients:


Cottage cheese	250 g
Chicken eggs	2 pcs.
Sugar	20-25 g
Dried apricots	25 g
Raisins	20 g
Flour	50-60 g
Oil for frying	

How to cook:

Sieve the cottage cheese, add sugar, eggs and mix. To the resulting mass, add cut apricots, raisins, flour and mix until homogeneous.

Form small circles using the resulting mass. Use the flat surface of the grill plate for cooking. Pour some oil on the bottom panel.

Using the MENU  button, select the BACON program, set the cooking time 10 minutes and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the cheesecakes.

Put the cheesecakes on the bottom plate of the grill and press down the top plate. Press the START  button. Cook until brown, then flip over the cheesecakes and fry the other side, if necessary.

Serve with sour cream.

Jam pancakes



Difficulty
Medium



Preparation
10 min



Cooking
5 min



Servings
3-4



Ingredients:

Flour	200 g
Sugar	50 g
Egg	1 pcs.
Milk	180 ml
Oil	40 ml
Baking powder	2-3 g
Jam - any as desired	

How to cook:

Add milk, eggs, sugar, vegetable oil into a bowl and beat thoroughly with a mixer. Then add flour, baking powder and continue mixing until smooth. Use the flat surface of the grill plate for cooking.

Using the MENU  button, select the BACON program, set the cooking time 10 minutes and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up.

Open the grill to 180 degrees. Put the dough with a spoon, in small portions, forming round the pancakes. Fry until brown on both sides. Serve with jam or sour cream.

Viennese waffles



Difficulty
Medium



Preparation
10 min



Cooking
5 min



Servings
8-12






Ingredients:

Flour	225 g
Eggs	2 pcs.
Milk	300 g
Butter	100 g
Sugar	60 g
Salt to your liking	
Baking powder	10 g
Jam for decoration	
Berries for decoration	

How to cook:

In a bowl mix eggs, salt, sugar, milk, melted butter and beat thoroughly with a mixer. Then add flour, baking powder and continue mixing until smooth.

Using the MENU  button, select the BACON program, set the cooking time 5 minutes and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the dough.

Use the waffle plate* for cooking. Grease the grill plate with oil. Pour 4 dough portions into the mold on the panel. Cover with the top grill plate and press the START  button. Cook till the program runs out. Serve with jam. Decorate with berries.

*For this recipe, use the waffle plate. You can buy the panel separately in stores or on partners' websites.

Cheese and mushroom baked pudding

 Difficulty Medium	 Preparation 10 min	 Cooking 10 min	 Servings 2
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Ingredients:


Mashed potatoes	350 g
Fried mushrooms	200g
Kurrat	50 g
Egg	2 pcs.
Hard cheese	150 g
Sweet cream 20%	100 g
Greens for decoration	
Butter	
Salt	

How to cook:

Cut the kurrat into rings. Grate the cheeses on a coarse grater. Mix eggs with cream and salt, then beat thoroughly with a mixer.

Grease a foiled mold with oil. At the bottom of the mold, put a layer of mashed potatoes, mushrooms, kurrat and top with cheese. Pour the egg and cream mixture into the mold. Do the same with the second foiled mold. As a result, you get two molds with the pudding.

Use the flat surface of the grill plate for cooking. Press the MENU  button, select the BACON program, then set the cooking time to 10 minutes and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the pudding. Put the molds on the bottom plate of the grill and press down the top plate, then press the START  button. Fry until brown. Serve topped with greens.

Classic burger



Difficulty
Medium



Preparation
1 hour



Cooking
8 min



Servings
2




Ingredients:

Minced beef	250 g
Cheddar	2 slices
Red onion	30 g
Pickled cucumber	20 g
Lettuce	2 leaves
Burger bun	2 pcs.
Salt, ground black pepper	
Ketchup, mayonnaise, mustard	

How to cook:

Add salt, ground black pepper to the minced beef and mix thoroughly. Form two round flat cakes using the minced meat and put them in the refrigerator for 1 hour. Cut onions and cucumbers into rings. Cut the buns in half.

Using the MENU  button, select the HAMBURGER program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the cutlets. Grease the grill plates with oil, put the cutlets on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

While cutlets are being cooked, take buns and coat them with ketchup, mayonnaise and mustard. Put a lettuce leaf, onion, cucumber, cheese, cutlet on the bottom of the bun, stuffing with the other half of the bun and press lightly.

Chicken burger



Difficulty
Medium



Preparation
1 hour



Cooking
8 min



Servings
2




Ingredients:

Minced chicken	250 g
Cheese	40 g
Tomatoes	30 g
Onion	15 g
Lettuce	2 leaves
Burger buns	2 pcs.
American mustard	10 g
Ketchup	10 g
Ground paprika	
Ground black pepper	
Salt	

How to cook:

Add salt, ground black pepper, ground paprika to the minced chicken and mix thoroughly. Form two round flat cakes using the minced meat and put them in the refrigerator for 1 hour. Cut cheese into thin slices. Cut tomatoes and onions into rings. Cut the buns in half.

Using the MENU  button, select the HAMBURGER program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the cutlets. Grease the grill plates with oil, put the cutlets on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

While cutlets are being cooked, take buns and coat them with ketchup and mustard. Put a lettuce leaf, onion, tomato, cheese, cutlet on the bottom of the bun, stuffing with the other half of the bun and press lightly.

Pork burger



Difficulty
Medium



Preparation
1 hour



Cooking
8 min



Servings
2



Ingredients:


Minced pork	250 g
Cheddar	2 slices
Pickled cucumber	50 g
Tomato	50 g
Lettuce	2 leaves
Sesame burger bun	2 pcs.
Salt, ground black pepper	
Ketchup, mayonnaise, mustard	

How to cook:

Add salt, ground black pepper to the minced meat and mix thoroughly. Form two round flat cakes using the minced meat and put them in the refrigerator for 1 hour.

Cut the tomatoes and cucumbers into rings. Cut the buns in half.

Using the MENU  button, select the HAMBURGER program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the cutlets. Grease the grill plates with oil, put the cutlets on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

While cutlets are being cooked, take buns and coat them with ketchup, mayonnaise and mustard. Put lettuce, cucumber, tomato, cutlet, cheese on the bottom of the bun and cover with the other half of the bun.

Citrus marinade salmon



Difficulty
Medium



Preparation
12 min



Cooking
5 min



Servings
2






Ingredients:

Salmon steak	400 g
Lemon	1 pcs.
Olive oil	
Lime	1 pcs.
Salt, pepper	

How to cook:

Coat the fish well with salt and pepper, brush with olive oil, pour lemon and lime juice on top. Marinate for 10 minutes.

Using the MENU  button, select the FISH program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the fish.

Put the fish on the bottom grill plate and lightly press it down with the top plate, then press the START  button. Cook till the program runs out.

Tuna in spicy-sweet marinade



Difficulty
Medium



Preparation
1 hour



Cooking
5 min



Servings
3




Ingredients:

Tuna steaks	600 g
Soy sauce	25 g
Olive oil	20 g
Lime juice	40 g
Garlic	1-2 cloves
Cayenne pepper	0.5 tsp
Ginger	5 g
Sugar	30 g
Salt to your liking	

How to cook:

Mix soy sauce, olive oil, lime juice, finely chopped garlic, cayenne pepper, ginger, sugar, salt in a bowl. Rub thoroughly the fish steaks with the resulting marinade and marinate them in the refrigerator for 1 hour. Grease the grill plates with oil.

Using the MENU  button, select the FISH  program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the fish.

Put the fish on the bottom grill plate and lightly press it down with the top plate, then press the START  button. Cook till the program runs out.

Fish kebab

Ingredients:

Salmon or trout	500 g
Cherry tomatoes	
Lemon juice	20 g
Olive oil	20 g
Garlic	1 cloves
Ground white pepper	
Salt to your liking	
Skewers	4-5 pcs.



Difficulty
Medium



Preparation
1 hour



Cooking
5 min



Servings
3

How to cook:

Dice the fish into 3 cm pieces. Mix lemon juice, olive oil, finely chopped garlic, pepper and salt in a bowl. Rub thoroughly the fish steaks with the resulting marinade and marinate them in the refrigerator for 1 hour.

Then put the fish on skewers in turn with tomatoes. Grease the grill plates with oil. Use the flat surface of the grill plate to cook the kebab.

Using the MENU  button, select the FISH program and press the START  button. After a few minutes, you will hear a beep, the grill has heated up and it is time to put the kebab.

Put the kebab on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.



Skewered mussels

Ingredients:

Mussels 250 g	250 g
Lemon juice 20 g	20 g
Soy sauce 20 g	20 g
Ground black pepper	
Dry to your liking	
Garlic 3 g	3 g
Olive oil 20 g	20 g
Skewers	



Difficulty
Medium



Preparation
7 min



Cooking
5 min





Servings
3

How to cook:

Put mussels in a bowl, add lemon juice, soy sauce, ground black pepper, chopped garlic, ginger, olive oil and mix thoroughly.

Marinate for 5 minutes.

Put mussels on skewers. Grease the grill plates with oil. Use the flat surface of the grill plate for cooking.

Using the MENU  button, select the FISH program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the skewered mussels.

Put the mussels on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.



Scallops



Difficulty
Medium



Preparation
20 hour



Cooking
5 min



Servings
3



Ingredients:


Scallops	300 g
Ground white pepper	0.5 g
Olive oil	30 g
Lemon juice	20 g
Garlic	5 g
Salt to your liking	

How to cook:

Put the scallops into a bowl, add salt, ground white pepper, chopped garlic, olive oil, lemon juice and mix thoroughly.

Marinate for 20 minutes.

Use the flat surface of the grill plate for cooking. Grease the grill plates with oil.

Using the MENU  button, select the FISH program and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the scallops.

Put the scallops on the bottom grill plate and lightly press them down with the top plate, then press the START  button. Cook till the program runs out.

Potato pancakes

 Difficulty Medium	 Preparation 10 min	 Cooking 20 min	 Servings 2-3
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Ingredients:


Potato	400 г
Onion	80 г
Dry garlic	2 g
Egg	1 pcs.
Flour	20-30 g
Salt, pepper	
Oil for frying	

How to cook:

Peel the potatoes and onions and grate them using a fine grater. Drain the potato water, add the egg, garlic, flour, salt, ground black pepper and mix thoroughly.

Use the flat surface of the grill plate for cooking. Pour some oil on the bottom panel.

Using the MENU  button, select the BEEF program, set the cooking time 20-25 minutes and press the START  button. The grill has started heating up to the set temperature, after a few minutes you will hear a beep, the grill has heated up, it is time to put the potato mass.

Carefully put with a spoon 8 potato pancakes on the bottom panel and slightly level them. Press the START  button. Cook until brown, then flip over the pancakes and fry the other side.

Do the same with the remaining potato mass. Serve hot, top with sour cream or mushroom sauce.

Beef steak



Difficulty
Medium



Preparation
1 hour



Cooking
7 min



Servings
4



Ingredients:

Beef steaks 600 g (4 pcs.)

Dry garlic

Cayenne pepper

Thyme

Ground paprika

Grill seasoning to your liking

Salt to your liking

How to cook:

Add dry garlic, cayenne pepper, thyme, ground paprika, grill seasoning, salt and rub well the meat on all sides.

Marinate in the refrigerator for 1 hour.

Grease the grill plates with oil. Using the MENU  button, select the BEEF program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the meat. Put the meat and press the START  button. Cook until the program runs out.

Pork tenderloin in the mustard-honey marinade



Difficulty
Medium



Preparation
1 hour



Cooking
7 min



Servings
2-3





Ingredients:

Pork tenderloin	500 g
Dijon mustard	100 g
Lemon zest	1 g
Honey	70 g
Ground chili pepper	
Salt to your liking	

How to cook:

Cut the meat into pieces. In a bowl, mix mustard, honey, chili pepper, salt, lemon zest and mix thoroughly. Rub thoroughly the meat with the resulting marinade and marinate it in the refrigerator for 1 hour. Grease the grill plates with oil.

Using the MENU  button, select the BEEF program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the meat. Put the meat on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.

*we recommend using the flat grill plate for cooking.

Pork ribs in sweet and sour sauce

Ingredients:

Pork ribs (boiled)	600 g
Chili ketchup	150 g
French mustard	35 g
American mustard	25 g
Hop suneli	
Dry garlic	
Honey or sugar	40 g
Seasoning for barbecue	
Salt to your liking	



Difficulty
Medium



Preparation
1 hour



Cooking
7 min



Servings
2-3


How to cook:

Cool the boiled ribs to room temperature. In a bowl, mix chili ketchup, French and American mustard, hop suneli, dry garlic, honey or sugar, barbecue seasoning, salt and stir thoroughly.

Put the cooled ribs into the bowl with prepared sauce and mix thoroughly.

Marinate in the refrigerator for 1 hour.

Use the flat surface of the grill plate for cooking. Grease the grill plates with oil. Using the MENU  button, select the BEEF program and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the meat. Put the meat on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.



Grilled chicken fillet

Ingredients:

Chicken fillet	400 g
Lemon zest	5 g
Seasoning for chicken	
Ground black pepper	
Olive oil	10 g
Soy sauce	
Salt	



Difficulty
Medium



Preparation
3 min



Cooking
7 min




Servings
2-3

How to cook:

Cut chicken fillet lengthwise into two parts, add soy sauce, lemon zest, seasoning for chicken, ground black pepper, olive oil, salt and mix thoroughly.

Using the MENU  button, select the CHICKEN program and press the START  button.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the fillet. Put the fillet on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.




Chicken nuggets

 Difficulty Medium	 Preparation 1 hour	 Cooking 8 min	 Servings 2
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How to cook:

Add salt, ground black pepper to the minced meat and mix thoroughly. Form small rectangular cutlets 3x4 cm of the minced meat. Roll small cutlets in breadcrumbs and put them in the refrigerator for 1 hour.

Use the flat surface of the grill plate for cooking. Pour some oil on the bottom panel, press the MENU  button, select the CHICKEN program, then set the cooking time to 7-8 minutes and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to fry the nuggets. Put the nuggets on the grill, then click on the START  button. Cook until brown, then flip over the pancakes and fry the other side.

Serve nuggets with sweet-and-sour sauce.

Ingredients:

Minced chicken	350 g
Breadcrumbs	40-50 g
Salt, pepper	
Oil for frying	



Turkey in spicy-sweet marinade



Difficulty
Medium



Preparation
1 hour



Cooking
10 min



Servings
2



Ingredients:


Turkey fillet	400 g
Not sweet yoghurt	200 g
Bell pepper	50 g
Parsley	20 g
Ground black pepper	
American mustard	15 g
Salt to your liking	

How to cook:

Cut the turkey fillet into 2-3 steaks. Finely chop the bell pepper and parsley with a knife, then put them into a bowl, add yogurt, mustard, salt, ground black pepper and mix thoroughly.

Coat the steaks with the resulting marinade and marinate them in the refrigerator for 1 hour. Grease the grill plates with oil.

Press the MENU  button, select the CHICKEN program, then set the cooking time to 8-10 minutes and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the meat. Put the meat on the bottom plate of the grill and press down the top plate, then press the START  button. Cook till the program runs out.

Vegetable baked pudding with chicken fillet and cheese



Difficulty
Medium



Preparation
10 min



Cooking
10 min



Servings
2





Ingredients:


Mashed potatoes	300 g
Boiled chicken fillet	300 g
Cherry tomatoes	100 g
Onion	70 g
Egg	2 pcs.
Hard cheese	150 g
Cream 20%	100 g
Butter	5 g
Salt to your liking	
Black pepper ground	
Greens for decoration	

How to cook:

Cut the onion into half-rings. Cut chicken fillet into strips. Cut the tomatoes into thin slices. Grate the cheeses on a coarse grater. Mix eggs with cream salt, ground black pepper, then beat thoroughly with a mixer.

Grease a foiled mold with oil. At the bottom of the mold, put a layer of mashed potatoes, chicken fillet, onion, tomatoes and top with cheese. Pour the egg and cream mixture into the mold. Do the same with the second foiled mold. As a result, you get two molds with the pudding.

Use the flat surface of the grill plate for cooking. Press the DIY  button, select 180 degrees, then set the cooking time to 10 minutes and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the pudding. Put the molds on the bottom plate of the grill and press down the top plate, then press the START  button. Fry until brown.

Serve topped with greens, if desired.

Spicy eggplant baked pudding with smoked pork fillet



Difficulty
Medium



Preparation
10 min



Cooking
10 min



Servings
2



Ingredients:



Mashed potatoes	200 g
Smoked pork fillet	200 g
Fried eggplants	150 g
Cherry tomatoes	50 g
Garlic	10 g
Eggs	2 pcs.
Hard cheese	150 g
Sweet cream 20%	100 g
Butter	5 g
Salt to your liking	
Black pepper ground	


How to cook:

Cut the smoked pork fillet into thin slices. Cut the tomato into rings. Grate the cheeses on a coarse grater.

Mix eggs with cream, add chopped garlic, salt, ground black pepper, then beat thoroughly with a mixer.

Grease a foiled mold with oil. At the bottom of the mold, put a layer of mashed potatoes, pork fillet, fried eggplants, tomatoes and top with cheese. Pour the egg and cream mixture into the mold. Do the same with the second foiled mold. As a result, you get two molds with the pudding.

Use the flat surface of the grill plate for cooking. Press the DIY  button, select 180 degrees, then set the cooking time to 10 minutes and press the START  button. The grill will start heating up to the set temperature.

After a few minutes, you will hear a beep, the grill has heated up and it is time to put the pudding. Put the molds on the bottom plate of the grill and press down the top plate, then press the START  button. Fry until brown.