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# Precision Grill Pro

*Recipe booklet*



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## Steak au Poivre

### Ingredients

2 x 200 g fillet steaks  
2 portobello mushrooms  
2 garlic cloves  
1 shallot  
1 beef stock cube  
100 g vine cherry tomatoes  
30 g green peppercorns  
25 g salted butter  
10 g fresh thyme  
200 ml double cream  
100 ml brandy  
100 ml red wine  
Salt and pepper, to taste

### Method

Preheat an oven to 170 °C. • Crush and chop the garlic. • Place on top of the portobello mushrooms with a sprig of fresh thyme. Oil and season to taste. • Add a splash of water and cover with kitchen foil. • On a separate tray, drizzle the tomatoes with the balsamic vinegar. Oil and season to taste. • Place the mushrooms and tomatoes in the preheated oven for approx. 15 mins until cooked through. • Meanwhile, finely dice the shallot and soften in a saucepan. • Incorporate the thyme, brandy and red wine and reduce until a dark brown colour. • Add in half of the beef stock cube, the green peppercorns and the cream. Season to taste and slowly reduce over a low heat, stirring occasionally. • Oil the fillet steak and season to taste. • Place onto the grill and cook using the steak setting for approx. 1 minute per side, or longer dependent upon preference. Repeat until cooked as desired. An approximate guide is 2 mins for blue, 3 mins for rare, 4 mins for medium-rare, 6 mins for medium and 10 mins for well done. • Remove the steak from the grill and rest for at least 5 mins. Finish the steak by placing it back on the grill with the butter for approx.

1 min to reheat. • Serve immediately with the peppercorn sauce, mushrooms and vine tomatoes.

## **Classic American Beef Burger and French Fries**

### **Ingredients**

4 slices of mature cheddar cheese  
2 seeded brioche buns  
500 g red rooster potatoes  
300 g Aberdeen Angus steak mince  
20 g white onion  
15 g iceberg lettuce  
10 g pickled gherkin  
30 ml Thousand Island dressing

### **Method**

Preheat the grill to 170 °C. • Peel the potatoes and slice lengthways into approx. ½ cm strips. Deep fry at 180 °C for approx. 7 mins until golden. • Shape the meat into two approx. 3 cm thick patties. Oil and season to taste. • Grill the patties for approx. 6 mins. • Remove from the grill and top with the cheese, leaving to rest for approx. 2 mins. • Meanwhile, finely slice the gherkin, onion and iceberg lettuce. • Toast the brioche bun for approx. 30 seconds until warm. • Build the burger by layering the Thousand Island dressing on the brioche base and topping with the salad and patties. • Serve immediately with the French fries.

## Minted Lamb Burger and Sweet Potato Fries

### Ingredients

4 sweet potatoes  
2 brioche buns  
1 baby gem lettuce  
1 shallot  
1 beef tomato  
300 g lamb mince  
40 g feta cheese  
20 g Greek yoghurt  
1 tbsp mint sauce  
Salt and pepper, to taste

### Method

Preheat the grill to 170 °C. • Peel the sweet potato and slice lengthways into approx. 1 cm strips. Roll the strips in flour and deep fry at 170 °C for approx. 5 mins until cooked through. • In a mixing bowl, combine the lamb mince and mint sauce. Do not overwork as it will make the burger tough. • Shape the meat into two approx. 3 cm thick patties. Oil and season to taste. • Grill the patties for approx. 6 mins. • Remove from the grill and top with the crumbled feta. Leave to rest for approx. 2 mins. • Meanwhile, slice the tomatoes, baby gem lettuce and shallot. • Toast the brioche bun for approx. 30 seconds until warm. • Build the burger by layering the Greek yoghurt on the brioche base and topping with the salad and lamb patties. • Serve immediately with the sweet potato fries.

## Teriyaki Salmon and Wasabi Mashed Potato

### Ingredients

2 x 160 g salmon fillets  
2 spring onions  
500 g Maris Piper potatoes  
200 g long stem broccoli  
70 g unsalted butter  
20 g fresh coriander, chopped  
8 g wasabi paste  
Salt, to taste  
For the Teriyaki Marinade  
2 garlic cloves  
2 spring onion  
180 g brown sugar  
100 ml light soy sauce  
40 ml water  
20 ml white wine vinegar  
20 ml sesame oil

### Method

For the teriyaki marinade, whisk all of the ingredients together until the sugar has completely dissolved. • Descale the salmon then marinade in the teriyaki sauce. This can be done up to 24 hours in advance. • Peel the potatoes then cut into even cubes. Place in a pan of cold water and add a large pinch of salt. • Bring to the boil, then simmer for approx. 20 mins until the potatoes are cooked through. • Meanwhile, preheat the grill to 150 °C. • Strain the potatoes in a colander and then to the pan. Add the butter and mash until smooth. Add the wasabi paste and coriander and mix until fully combined. • Blanch the tenderstem broccoli in boiling water for approx. 1 min. • Remove the salmon from the marinade and pat dry. Oil well and cook on the grill along with the broccoli for approx. 3–4 mins until cooked through. • Remove the salmon from the grill and garnish with the sliced spring onion. • Serve immediately with the wasabi mash and tenderstem broccoli.



## Chicken Pesto Skewers

### Ingredients

2 chicken breasts  
16 cherry tomatoes  
16 black olives  
1 red onion  
80 g rocket leaves  
40 g basil pesto  
30 g parmesan  
20 g basil leaves, fresh  
10 ml balsamic vinegar  
10 ml extra virgin olive oil

### Method

Preheat the grill to 160 °C. • Season and oil the chicken breasts and grill for approx. 6 mins until cooked through. • Remove the chicken from the grill • and chill. Once cooled, slice into approx. 3 cm cubes. • Slice the red onion into 3 cm, pieces and grill for approx. 2 mins. • Shave the parmesan and mix with the rocket, balsamic vinegar and olive oil. • Slide the chicken, onion, tomatoes and olives alternately onto wooden skewers. Brush with the basil pesto and grill at 200 °C for a further minute. • Tear the basil leaves and garnish the skewers. • Serve immediately with the rocket and parmesan salad.

### Note

For a vegetarian option, use tofu instead of chicken.





## Scallop, Bacon and Black Pudding Skewers

### Ingredients

12 king scallops  
2 apples  
1 lemon  
200 g Bury black pudding  
160 g pancetta  
140 g mixed salad leaves  
20 g unsalted butter  
10 g fresh chives, chopped  
500 ml apple juice  
80 ml white wine vinegar

### Method

Preheat the grill to 190 °C. • Slice the black pudding, pancetta and apples into approx. 3 cm pieces. • Pour the apple juice and white wine vinegar into a pan and reduce by half. Add the sliced apples and cook for approx. 4 mins. Remove the apples and continue to reduce until the liquid is thick and glossy. • Grill the black pudding and pancetta for approx. 2 mins. Remove from the grill and cool. • Slide the scallops, black pudding, pancetta and apples alternately onto wooden skewers and brush with the apple glaze. • Place on the grill with the butter and cook at 210 °C for approx. 2 mins until the scallops are golden. • Squeeze the lemon juice over the skewers and garnish with the chopped chives. • Serve immediately on a bed of mixed leaves.

## Mediterranean Skewers

### Ingredients

16 kalamata olives  
2 spring onions  
1 aubergine  
1 courgette  
1 red pepper  
1 yellow pepper  
1 red onion  
1 vegetable stock cube  
200 g halloumi  
200 g couscous  
40 g harissa paste  
30 g tomato puree  
10 g fresh parsley, chopped  
20 ml extra virgin olive oil  
10 ml lemon juice  
1 tsp paprika  
Salt and pepper, to taste

### Method

Preheat the grill to 200 °C. • Bring a small saucepan of water to the boil and whisk in the vegetable stock cube until completely dissolved. • Place the couscous into a bowl and pour over the hot stock until it is just covered. Cover with plastic wrap and leave to soak. • Chop the halloumi, peppers, onion, courgette and aubergine into approx. 3–4 cm pieces. Season to taste and oil. • Grill the chopped halloumi and vegetables for approx. 2 mins and set aside. • Slice the spring onion. Add to the couscous along with the tomato puree, lemon juice, paprika, olive oil and parsley. Mix until fully combined, ensuring that there are no lumps in the couscous. • Slide the roasted vegetables, olives and halloumi alternately onto wooden skewers and brush with the harissa paste. • Grill the skewers at 220 °C for a further minute. • Serve immediately with the couscous on the side.

### Note

For a vegan option, use a vegan cheese alternative instead of halloumi.

## Tuna Nicoise Salad

### Ingredients

2 x 180 g tuna steaks  
4 quail eggs  
1 red onion  
1 lemon  
300 g mixed salad leaf  
60 g sun-blushed tomatoes  
50 g fine green beans  
30 g fennel bulb  
20 g caster sugar  
40 ml white wine vinegar  
20 ml extra virgin olive oil  
15 ml balsamic vinegar reduction  
Salt and pepper, to taste

### Method

Preheat the grill to 210 °C. • Finely slice the fennel and place in a saucepan with the white wine vinegar and sugar. Bring to the boil, then remove from the heat and set aside to pickle. • Bring a pan of water to the boil and blanch the fine green beans for approx. 3 mins. Once cooked, drain the beans, then place them in ice water. • Carefully lower the quail eggs into a pan of boiling water and cook for approx. 2 ½ mins. Remove and cool in ice water. Once cooled, remove the shell and slice into halves. • Oil the tuna steaks and season to taste. Cook on the grill for approx. 2 mins until medium rare. • Remove the tuna steaks from the grill, squeeze over the lemon juice and leave to rest for approx. 2 mins. • In a mixing bowl, toss the salad leaves with the olive oil and balsamic vinegar. Transfer the salad leaves to a serving bowl and top with the remaining cold ingredients. • Flash cook the tuna steaks on the grill for a further minute. Slice on the diagonal and place on top of the salad.



## Philly Cheese Steak Panini

### Ingredients

2 ciabattas  
1 red onion  
1 yellow pepper  
1 green pepper  
250 g ribeye steak  
80 g mozzarella, grated or sliced  
10 g American mustard  
Salt and pepper, to taste  
Oil

### Method

Preheat the grill to 230 °C. • Trim the fat from the ribeye steak, season to taste and oil. • Turn on the grill and select the beef mode setting. Cook the steak for approx. 3 mins. Set aside to rest. • Meanwhile, slice the onion, yellow and green peppers into approx. ½ cm strips. Grill at 200 °C for approx. 3 mins. • Cut the steak into approx. 1 cm wide strips. • Slice the ciabatta lengthways and place the sliced steak, onion and peppers onto the base. Cover with the mozzarella and add the American mustard. • Place the filled ciabatta onto the grill and cook at 200 °C for approx. 4 mins or until the cheese has melted. • Remove from the grill and serve hot.

## Bacon, Brie and Basil Pesto Panini

### Ingredients

8 cherry tomatoes  
6 smoked bacon rashers  
2 ciabattas  
140 g Somerset brie  
30 g basil pesto  
Salt and pepper, to taste

### Method

Preheat the grill to 180 °C. • Slice the ciabatta lengthways and spread the pesto on the bottom half. • Grill the bacon for approx. 2 mins then place on the ciabatta. • Slice the brie into 1 cm strips and position on top of the bacon. • Halve the cherry tomatoes and set them on top of the brie. Season to taste. • Add the top of the ciabatta. • Place the filled ciabatta onto the grill and cook at 170 °C for approx. 3 mins until the ciabatta is crispy. • Remove from the grill and serve hot.

### Note

For a vegetarian option, use a bacon alternative instead of bacon.  
For a vegan option, use a vegan cheese alternative instead of brie.



## Goat's Cheese and Beetroot Panini

### Ingredients

2 ciabattas  
1 large red onion  
140 g goat's cheese  
80 g beetroot, cooked and peeled  
35 g brown sugar  
30 g baby spinach  
80 ml red wine vinegar  
Salt and pepper, to taste

### Method

Preheat the grill to 170 °C. • Finely slice the red onion and place in a saucepan with the red wine vinegar and brown sugar. Bring to the boil and reduce, stirring occasionally. Remove from the heat when the onion has become sticky and jammy. • Cut the beetroot into approx. ½ cm thick circles. • Slice the ciabatta lengthways and spread the onion chutney on the base. Layer the baby spinach and sliced beetroot on top of the onion, then crumble over the goat's cheese. Season to taste. • Place the filled ciabatta onto the grill and cook for approx. 4-5 mins until the cheese has melted and the ciabatta is crispy. • Remove from the grill and serve hot.





Notes:



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