

COBB RECIPE BOOK

DELICIOUS RECIPES TO MAKE
EVERY DAY A LITTLE MORE GOURMET





ASIAN-STYLE ASPARAGUS

This recipe elevates asparagus to the next level, making it the perfect side for grilled or smoked salmon, or to serve as a sexy little starter.

10 MINS

INGREDIENTS:

{SERVES 4}

2 bunches of fresh asparagus
Splash of vegetable oil
Salt and pepper
¼ cup (60ml) ponzu sauce
½ cup (125ml) creamy mayonnaise (such as Kewpie)
3 tablespoons (45ml) wasabi paste, or to taste
1 teaspoon (5ml) sesame oil
3 tablespoons (45ml) sesame seeds, toasted ½ bunch of spring onions, finely sliced

METHOD:

1. Light a Cobblestone and allow to burn for 5 minutes.
2. Top your COBB with the griddle, cover with the dome and preheat for 10 minutes.
3. Toss asparagus in a splash of oil and season well. Char grill asparagus on the griddle for 1–2 minutes or until just tender. Place on a platter and pour over ponzu sauce.
4. Mix the mayonnaise, wasabi and sesame oil. Dot asparagus all over with the mayo mixture and sprinkle with sesame seeds and spring onion.

COOK'S NOTE

These ingredients can be found in the sushi section at the bigger supermarkets or in Asian grocery stores. Instead of ponzu, you can use light soy sauce and a squeeze of lemon.

MARINATED HALLOUMI STRIPS

Halloumi can be a glorious thing, but it can also turn on you in a moment! Don't let your halloumi get cold or it will become squeaky and rubbery.

25 MINS

INGREDIENTS:

{SERVES 4}

Marinade

2 cloves garlic, crushed
Juice and zest of 1 lemon
1 teaspoon (5ml) dried oregano
1 teaspoon (5ml) ground cumin
2 teaspoons (10ml) smoked paprika
¼ cup (60ml) olive oil
Salt and pepper

250g cherry tomatoes
1 large block (about 400g) halloumi cheese, sliced into thick strips
1 cup (250ml) plain double-cream yoghurt
Honey, for serving
Handful of fresh mint

METHOD:

Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the Griddle, cover with the Dome and preheat for 10 minutes.

1. Mix the marinade ingredients together in a shallow dish and season well.
2. Lay the cheese in the marinade, making sure to coat it well.
3. Grill the tomatoes briefly on the Griddle until they begin to burst. Remove and keep warm.
4. Wipe the Griddle clean with paper towel. Place the cheese on it and grill until golden and slightly charred on both sides, but not yet melting.
5. Spread the yoghurt on a platter and place the halloumi strips and any cooking juices on top.
6. Drizzle with a little honey and scatter with grilled tomatoes and mint. Serve immediately.

GOOD IDEA

Serve with pita breads or as a barbecue side. It also makes a great 'hot' breakfast for vegetarians.





ONE PAN WONDER BREAKFAST

The beauty of this breakfast is that it all gets cooked in the COBB frying pan so there's much less washing up. Just keep an eye on your timing to make sure nothing is under-cooked while something else over-cooks. Trust your instincts

15 MINS

INGREDIENTS:

{SERVES 4}

1 coil of beef sausage (or chipolatas)
Splash of olive oil
1 long sprig of rosemary, leaves picked
4 jalapeño chillies, halved
2½ cups (250g) button mushrooms, quartered
1–2 vines of cherry tomatoes
4 extra-large eggs
Salt and pepper

METHOD:

1. Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the frying pan, cover with the dome and preheat for 5 minutes.
2. Twist the sausage into small links to create chipolata-style mini sausages.
3. Add oil to the frying pan, then the rosemary, sausage, jalapeños, mushrooms and tomatoes.
4. Fry until the sausage begins to brown, then give everything a flip. When the sausage looks almost cooked, create some space in the pan and crack in the eggs.
5. Cover with the dome lid and cook for 4–5 minutes, until the eggs are done to your liking.
6. Remove from the heat, season everything well and serve breakfast!

GOOD IDEA

Drizzle slices of bread with oil and toast in the heated frying pan before you start the fry-up

CLASSIC CORN BREAD

This is an incredibly versatile bread that is the perfect accompaniment to BBQ ribs and steak, and goes well with soups and stews. But to be frank, it's hard to beat a hot buttered slice just out the COBB!

1 HOUR

INGREDIENTS:

{MAKES 1 ROUND LOAF}

2 tablespoons (30ml) sugar
1 small can (200g) cream-style sweetcorn
1 bottle/carton (500ml) buttermilk
2 extra-large eggs, beaten
⅓ cup (80g) butter, melted
2 cups (300g) bread or cake flour
½ cup (120g) cornmeal (maizemeal porridge)
2 teaspoons (10ml) baking powder
1 teaspoon (5ml) salt
2 corn cobs, kernels
sliced off (1–1½ cups)

METHOD:

1. Light ½ Cobblestone and allow to burn for 5 minutes. Top your COBB with the grill grid and roast rack, cover with the dome and preheat for 20 minutes.
2. Whisk the sugar, sweetcorn, buttermilk, egg and butter together.
3. In a separate bowl, mix the dry ingredients and stir through the corn kernels.
4. Combine the wet and dry ingredients and mix well. Pour the batter into a greased 25cm cake pan.
5. Place on the roast rack, cover with the dome and bake for 35–45 minutes or until a skewer inserted comes out clean.
6. Remove from heat and let it cool slightly before unmoulding.

SWAP IT OUT

You can also use two small loaf pans instead of the cake pan. Canned or frozen corn kernels will do if you don't have fresh corn cobs.





CORN AND SPRING ONION PANCAKES

Not only for breakfast, these savoury pancakes make a good brunch or light lunch served with a salad, and can even be served in mini sizes as canapés topped with guacamole and salsa. Or take a shortcut and make two or three extra-large ones to serve in wedges.

20 MINS

INGREDIENTS:

{MAKES 8}

2 extra-large eggs
2 cups (500ml) milk
2 tablespoons (30ml) melted butter, plus extra for frying
2 cups (500ml) flour
2 teaspoons (10ml) baking powder
Large pinch of salt
2 corn cobs, kernels sliced off (or ¾ can sweetcorn)
3 spring onions, finely sliced
Handful of fresh coriander, chopped
(optional)

For serving

Soft-boiled eggs
Smoked salmon ribbons

METHOD:

1. Light a CobbleStone and allow to burn for 5 minutes. Top your COBB with the Frying Pan, cover with the Dome and preheat for 5 minutes.
2. In a bowl, whisk the eggs, milk and melted butter together.
3. Add the flour, baking powder and salt and mix briefly to form a smooth batter.
4. Stir through the corn kernels, spring onion and coriander.
5. Add a pat of butter to the frying pan and spread it around. Drop dollops of batter into the pan and flatten slightly.
6. Cook pancakes until golden, flipping and frying until cooked through.
7. Serve topped with egg and salmon.

GOOD IDEA

For a sweet alternative for tea time, mix the first five ingredients with ¼ cup caster sugar (and leave out the rest).

GRILLED CORN WITH FLAVOURED BUTTERS

Nothing says outdoor eating quite like sweet cobs of corn. Here are three ways to make it even better. Each flavoured butter is enough for six servings, so either pick the one you fancy or make all three and freeze the leftovers for later.

25 MINS

INGREDIENTS:

{SERVES 6}

6 corn cobs
Olive oil, for rubbing
Salt and pepper

Mexican butter

½ cup (125ml) soft butter
Zest and juice of 1 lime
3 pickled jalapenos, chopped

Spanish butter

½ cup (125ml) soft butter
Zest of 1 lemon
Juice of ½ lemon
1 tablespoon (15ml) smoked paprika
Pinch of chilli flakes

Italian butter

½ cup (125ml) soft butter
1 clove garlic, crushed
½ cup (125ml) finely
grated Parmesan
Small handful of fresh parsley, chopped

METHOD:

1. First prep your butters:
 - Mix the ingredients together and season.
 - Place on a sheet of clingwrap.
 - Roll clingwrap to enclose the butter, forming a sausage shape.
 - Refrigerate until needed.
2. Fit your COBB with the BBQ Kit. Light a CobbleStone and allow to burn for 5 minutes. Cover with the Dome and preheat grid for 5 minutes.
3. Rub the corn cobs with oil and season well.
4. Chargrill corn on all sides until fragrant.
5. Serve hot corn with dollops of flavoured butter.

COOK'S NOTE

These butters are great on baked potatoes and steak or chops too. You can use the griddle to grill the corn cobs too





HEDGEHOG BAKED POTATOES

This is an update of that retro 80s classic, brown onion soup potatoes.

1 HOUR

INGREDIENTS:

{SERVES 4-8}

8 large potatoes, washed, not peeled
Olive oil, for rubbing
Handful of bay leaves
Salt and pepper
½ Cup (125ml) soft butter
1 Sprig fresh rosemary, finely chopped
2 Cloves garlic, finely chopped

METHOD:

Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the grill grid and roasting rack, cover with the dome and preheat for 5 minutes.

1. Slice the potatoes three-quarters of the way through to create a 'concertina' effect, then cut again the other way (across) to create 'hedgehogs'.
2. Rub with oil and season well. Slide bay leaves into the cuts of the potatoes.
3. Place the potatoes on the roasting rack, cover with the dome and bake for 25 minutes.
4. Mix butter, rosemary and garlic together and season.
5. After 25 minutes of baking, spread the tops of the potatoes with the flavoured butter.
6. Cover and cook for another 20 minutes, or until the potatoes are golden and cooked through.

COOK'S NOTE

To make the classic version, mix 2–3 tablespoons of brown onion soup powder with ½ cup butter, spread it over concertina-cut potatoes and bake until tender.

STICKY SPICY CHICKEN KEBABS

This is a quick fix if you do the marinating ahead of time. Also, these kebabs will still taste good cold, so they're perfect for picnics or road trips. We used chicken thighs in this recipe because they stay lovely and moist no matter how long you cook them.

30 MINS + 30 MINS

INGREDIENTS:

{SERVES 4}

500g deboned chicken thighs, cut into chunks
2 small onions, cut into wedges
100g Turkish apricots
Handful of fresh bay leaves
Handful of fresh coriander, for serving
8 wooden kebab sticks, soaked in water for 15 minutes

Marinade

1 teaspoon (5ml) garam masala
2 teaspoons (10ml) mild curry powder
2 cloves garlic, crushed
3cm knob fresh ginger, grated
¼ cup (60ml) apricot jam
¼ cup (60ml) warm water
2 tablespoons (30ml) apple cider vinegar
Salt and pepper

METHOD:

1. Thread the chicken, onion, apricots and bay leaves onto the kebab sticks. Place in a shallow dish.
2. Mix the marinade ingredients together and pour over the kebabs. Cover and marinate for at least 30 minutes.
3. Fit your COBB with the BBQ Kit. Light a CobbleStone and allow to burn for 5 minutes. Cover with the dome and preheat grill for 5 minutes.
4. Shake the excess marinade off the kebabs, arrange on the BBQ Grid and grill.
5. Turn the kebabs every 5 minutes and baste with leftover marinade until they are golden, sticky and cooked through. This will take about 25 minutes.
6. Rest kebabs for about 10 minutes before serving, garnished with coriander.

GOOD IDEA

Instead of the dry spices in the marinade, you can use a tablespoon or two of your favourite Asian curry paste. If you don't have the BBQ Kit, first sear the meat on all sides on the Grill Grid, then continue cooking on the roast rack.





RAISIN BREAD FRENCH TOAST

We've made this perennial favourite a little fancier by using special bread and adding sweet toppings. If you can't find raisin bread, just use whatever white bread you have and sweeten the egg mixture with a few teaspoons of sugar before dipping the bread

20 MINS

INGREDIENTS:

{SERVES 4}

4 extra-large eggs, beaten
½ cup (125ml) cream
8 thick slices of raisin bread (shop-bought)
Butter, for frying
Ground cinnamon, for dusting

For serving

1 mango, peeled and sliced
2 kiwi fruits, sliced
1 cup (250ml) fresh blueberries
1 tub (500ml) plain double-cream yoghurt
Honey, for drizzling

METHOD:

1. Light a Cobblestone and allow to burn for 5 minutes.
2. Top your COBB with the frying pan, cover with the dome and preheat for 5 minutes.
3. Whisk the beaten egg and cream together until well combined.
4. Dip slices of bread into the egg mixture and make sure they're well coated.
5. Add a pat of butter to the pan and spread it around.
6. Fry coated bread until golden on both sides.
7. Drain on paper towel and sprinkle with cinnamon.
8. Top each slice of French toast with fruit, a generous dollop of yoghurt and a drizzle of honey.

GIVE IT A TWIST

Turn this into a delicious Bread-and-Butter Pudding: Add ½ cup more cream to the egg mixture and layer the coated bread slices in a small ovenproof dish. Preheat your COBB, topped with the roast rack, for 30 minutes. Place the pudding dish inside, cover with the dome and bake for 30 minutes until golden and set. Serve sprinkled with cinnamon sugar.

CRUSTED LAMB RACK WITH MUSTARD

The secret is using crumbs made from a sturdy bread like sourdough or pitas, as they make for a crunchier crust. This crust works well with a rack of pork, too, or to top fish fillets before baking.

1 HOUR

INGREDIENTS:

{SERVES 4}

2 racks of lamb (400–600g each)

Olive oil, for rubbing

Salt and pepper

¼ cup (60ml) Dijon mustard

Crust

1 cup (250ml) dried breadcrumbs

8 calamata olives, chopped

2 tablespoons (30ml) capers, chopped

6 anchovy fillets, chopped

1 tablespoon (15ml) chopped fresh rosemary

Zest and juice of ½ lemon

METHOD:

Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the griddle, cover with the dome and preheat for 15 minutes.

1. Rub the lamb all over with olive oil and season well.
2. Place the lamb racks, fat-side down, on the griddle and cook until fat is rendered.
3. Turn and briefly sear all the surfaces of the meat. Remove it from the heat.
4. Fit the roast rack on the griddle. Put the dome on (to retain the heat while you're prepping the lamb).
5. Brush the lamb all over with mustard, especially the fatty side.
6. Mix the crust ingredients together and season well. Pack this mixture onto the fat side of the lamb, pressing it on firmly so it doesn't slip off.
7. Place the lamb on the roast rack, cover with the dome and roast for 20 minutes or until done to your liking (see below).
8. Allow to rest before carving.

COOK'S NOTE

Check the temperature of the meat with a COBB thermometer: medium-rare 65°C (150°F), medium 71°C (160°F), well done 76°C (170°F).





SPICY CALAMARI WITH CHORIZO & CHICKPEAS

This classic Spanish combo never disappoints. Make sure that your pan is preheated to the max before adding the calamari, otherwise it just steams in its own juices instead of turning golden – which is where all the flavour lies.

30 MINS

INGREDIENTS:

{SERVES 4}

500g calamari tubes and tentacles
Olive oil, for tossing and cooking
1 teaspoon (5ml) ground cumin
Salt and pepper
1 link (about 225g) of chorizo sausage, sliced
1 red pepper, diced
2 cloves garlic, sliced
2 cans (400g each) chickpeas, drained
¼ cup (60ml) medium cream sherry
Handful of fresh parsley, basil and chopped asparagus
Splash of vegetable oil
Salt and pepper
¼ cup (60ml) ponzu sauce
½ cup (125ml) creamy mayonnaise (such as Kewpie)
3 tablespoons (45ml) wasabi paste, or to taste
1 teaspoon (5ml) sesame oil
3 tablespoons (45ml) sesame seeds, toasted ¼ bunch of spring onions, finely sliced

METHOD:

1. Light a Cobblestone and allow to burn for 5 minutes.
2. Top your COBB with the frying dish, cover with the Dome and preheat for 5 minutes.
3. Toss the calamari in a splash of olive oil with cumin, salt and pepper.
4. Cook calamari briefly, in batches, tossing around with tongs so that it cooks evenly. Remove and set aside.
5. Add a splash of oil to the frying dish and cook the chorizo and red pepper until the chorizo is crisp.
6. Add the garlic and chickpeas and cook until heated through.
7. Pour in the sherry and cook until the liquid is reduced by half.
8. Return the calamari to the frying dish to reheat it.
9. Toss through the herbs, check the seasoning and serve immediately.

SWAP IT OUT

If you don't have chorizo, you can use bacon and add a teaspoon or two of smoked paprika to get that smoky flavour.

TRADITIONAL LAMB CURRY

Sometimes, there's nothing that will satisfy quite like a fragrant curry. There are as many versions as there are combinations of spices, but this basic recipe is one you can rely on. Play around with it and make it your own.

1 ½ - 2 HOURS

INGREDIENTS:

{SERVES 4}

1 deboned leg of lamb, cubed
Salt and pepper
Oil, for frying
1 onion, chopped
4 cloves garlic, chopped
4cm knob fresh ginger, chopped
2 green chillies, pierced
2 tablespoons (30ml) strong masala mix
2 tablespoons (30ml) strong curry powder
2 star anise
2 cinnamon sticks
¼ cup (60ml) tomato paste
2 cups (500ml) water
8 potatoes, peeled and quartered

For serving

Sambal (chopped tomato, onion and fresh coriander)
Rice, rotis or naan bread

METHOD:

Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the frying dish, cover with the Dome and preheat for 5 minutes.

1. Season meat well and fry in a little oil until well browned. Remove and set aside.
2. Add another splash of oil to the frying dish and sauté onion, garlic, ginger and chillies until fragrant.
3. Add masala, curry powder, spices, tomato paste and water. Season well and simmer for a few minutes.
4. Return meat to frying dish, cover with the Dome and leave to simmer for 30 minutes.
5. After half an hour, add the potatoes, cover and simmer until meat is tender and potatoes are cooked, about 45–60 minutes. (You may need to add a little more water if it looks dry.)
6. Serve with sambal and starches of your choice.

COOK'S NOTE

Curry powders and masala mixes vary, so use a blend you like or experiment with making your own mix.





APPLE & BLUEBERRY CRUMBLE

This recipe is made with pantry staples, except for the blueberries, so it means you can serve it pretty much anytime, anywhere. We've used classic apple for this pie, but other firm fruits will work too.

40 MINS

INGREDIENTS:

{SERVES 6}

Filling

1 large can (765g) sliced pie apples
100g fresh or frozen blueberries
1 teaspoon (5ml) vanilla extract
1 teaspoon (5ml) ground cinnamon
½ cup (125ml) treacle (soft brown) sugar

Topping

1 packet (200g) ginger nut biscuits
1 packet (200g) shortbread biscuits
½ cup (125ml) dried coconut flakes
Handful of chopped mixed nuts

For serving

Cold custard, cream or
ice cream

METHOD:

1. Light ½ Cobblestone and allow to burn for 5 minutes. Top your COBB with the grill grid and roast rack, cover with the dome and preheat for 20 minutes.
2. Mix the filling ingredients together, and spoon into an ovenproof dish that fits into the COBB (a deep enamel plate will work well).
3. Crush the biscuits using a jar or crumble with your fingers. Mix with the rest of the topping ingredients and scatter over the pie filling.
4. Place the dish on the roast rack, cover with the Dome Lid and bake for 25–30 minutes or until bubbling and fragrant.
5. Remove and cool slightly before serving.

SWAP IT OUT

Try pears instead of apples, and raspberries or cherries instead of the blueberries.

BEEF PIE WITH MILK STOUT

This British pub classic has become a favourite around the world. It's as easy to make as a stew, and the pastry part is simple too – the COBB ensures it comes out golden and crispy 1 ½ - 2 HOURS

2 HOURS

INGREDIENTS:

{SERVES 4}

1kg beef chuck steak, cubed
Salt and pepper
¼ cup (60ml) flour
Olive oil, for frying
1 large onion, sliced
2 cloves garlic, finely chopped
Sprig of fresh thyme
2 bay leaves
2 bottles (375ml each) milk stout
⅓ cup (80ml) mini pickled onions, drained and rinsed
1 roll (400g) puff pastry
1 egg yolk, beaten

METHOD:

Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the frying dish, cover with the dome and preheat for 5 minutes.

1. Season the meat and toss in flour to coat.
2. Add a splash of oil to the frying dish and brown the meat. Remove and set aside.
3. Add onion and garlic to the frying dish and sauté until fragrant and soft.
4. Return meat and add the herbs and milk stout. Cover with the dome and simmer for 60 minutes, or until the meat is tender. (Check during cooking and add a little more water if it looks dry.)
5. Stir through the pickled onions, and spoon filling into an ovenproof dish that fits the COBB (26cm).
6. Roll out the pastry so it's slightly thinner and fits the size of the dish. Lay pastry over the pie filling, making sure to tuck in the sides. Pierce a steam hole in the centre of the pie and brush pastry with egg yolk.
7. Fit the COBB with the grill grid and roast rack. Place the pie dish on the rack, cover with the dome and bake for 25–30 minutes until pastry is golden.

SWAP IT OUT

For Chicken Pie, make the filling with shredded roast chicken, some fried mushrooms and leeks, a sprig of thyme and ¼ cup cream or evaporated milk.





CHORIZO CARBONARA PASTA

A classic carbonara uses pancetta or bacon, but why not ring the changes and try this chorizo version? It has a fantastic smoky flavour and an unexpected hit of chilli. What's not to love?

35 MINS

INGREDIENTS:

{SERVES 2-3}

1 coil (about 225g) chorizo sausage, finely chopped
300g linguine
Salt and pepper
2 eggs, beaten
1 sprig of rosemary, leaves picked
½ cup (about 70g) grated Parmesan, plus extra for serving

METHOD:

1. Light a Cobblestone and allow to burn for 5 minutes.
2. Top your COBB with the frying dish, cover with the dome and preheat for 5 minutes.
3. Fry chorizo until crisp, then remove the sausage and its oil and set aside.
4. Wipe the frying dish clean with a paper towel and fill it two-thirds with water, add plenty of salt and bring to the boil. Cook the linguine until al dente, then drain (reserving a little cooking water in a cup).
5. Whisk the egg, rosemary, and cheese together until well combined.
6. Return the cooked pasta to the frying dish, off the heat. Tip in the egg-cheese mixture and the crispy chorizo and oil.
7. Stir and toss the pasta with the sauce until the mixture begins to thicken (add a little of the reserved cooking water if it looks dry).
8. Season well and serve with extra Parmesan.

COOK'S NOTE

To make the classic version, just replace the chorizo with 250g chopped bacon or pancetta.

BEEF SHORT RIBS IN BOURBON BBQ SAUCE

Serve these delicious braised ribs with rice and tangy coleslaw, or for a more casual fireside meal, with corn bread.

2 ½ HOURS

INGREDIENTS:

{SERVES 4}

1kg beef short-rib pieces
Salt and pepper
Splash of olive oil
1 large onion, diced
3 cloves garlic, chopped
1 cup (250ml) bourbon or whiskey (like Jack Daniel's)
1 can (400g) chopped tomatoes
1 cup (250ml) good BBQ sauce
¼ cup (60ml) sugar
2 tablespoons (30ml) smoked paprika
2 bay leaves
2 cups (500ml) water

METHOD:

Light a CobbleStone and allow to burn for 5 minutes. Top your COBB with the frying dish, cover with the dome and preheat for 5 minutes.

1. Season meat well, add olive oil to the frying dish and brown meat. Remove and set aside.
2. Add onion and garlic to the dish and fry until fragrant and soft.
3. Return meat to the frying dish and add all the remaining ingredients.
4. Cover with the dome and simmer for 1½ hours. (Add a little water during cooking if it looks dry.)
5. Check the heat and replace with half a new Cobblestone if more heat is required.
6. Continue cooking for another 30 minutes or so, until meat is tender, and the sauce has reduced and thickened.
7. Serve with sides of your choice.

GOOD IDEA

These short ribs make perfect party food when they're "pulled" (meat shredded with two forks) and piled onto brioche buns with coleslaw.

CHARGRILLED GREEN BEANS WITH CHILLI & ALMONDS

You could use asparagus for this recipe when it's in season, or even a mix of thin green beans, stem broccoli and asparagus.

20 MINS

INGREDIENTS:

{SERVES 4}

500g green beans
Olive oil, for tossing and dressing
Zest and juice of 1 lemon
2 cloves garlic, crushed
1 red chilli, seeded and finely chopped
Salt and pepper
50g flaked almonds, Toasted

METHOD:

Light a CobbleStone and allow to burn for 5 minutes. Top your COBB with the griddle, cover with the Dome and preheat for 10 minutes.

1. Toss the beans in oil, then chargrill on the griddle until tender and slightly marked with sear marks.
2. In a salad bowl, whisk a large splash of olive oil with lemon juice and zest, chilli and garlic to make a dressing. Season to taste.
3. Toss the hot beans in the dressing and leave to marinate for at least 10 minutes.
4. Scatter with almonds to serve.

GOOD IDEA

Delicious served with just-grilled fresh fish.



GREEK LEG OF LAMB

Roasted lamb is a guaranteed showstopper and this one, with its nutty-herby-lemony rice stuffing, is no different.

3 HOURS

INGREDIENTS:

{SERVES 4-6}

Stuffing

½ cup (125ml) basmati rice
6 cloves garlic, roughly chopped
100g blanched almonds, toasted and chopped
½ cup (125ml) sultanas (golden raisins)
1 teaspoon (5ml) fennel seeds
Large handful each of fresh mint, dill and flat-leaf parsley, roughly chopped
Zest and juice of 1 lemon
Salt and pepper

1 deboned leg of lamb, at room temperature
Handful of fresh rosemary
12 potatoes, peeled and quartered
2 lemons, quartered
1 whole bulb garlic

METHOD:

1. Mix the stuffing ingredients and season well.
2. Open up the lamb and season meat. Spread the stuffing along the middle third and roll up. Tie with string to secure the stuffing. Season the outside well and scatter with rosemary.
3. Fit your COBB with a disposable inner sleeve.
4. Light a Cobblestone and allow to burn for 5 minutes.
5. Top with the grill grid and roast rack, cover with the dome and preheat for 5 minutes.
6. Place the rolled lamb on a sheet of foil and fold up the sides to enclose the meat. (This seals in the juices and steams the rice.) Place on the roast rack, cover with the dome and roast for 1 hour.
7. After an hour, place the potatoes, lemons and garlic in the inner sleeve.
8. After another hour of roasting, remove the foil from the lamb. Check the heat (add half a Cobblestone if necessary – it will take just 5 minutes to heat up).
9. Roast lamb for 30 minutes more with the dome on.
10. Rest the roast for 10 minutes before carving, and serve with the lemony-garlicky potatoes.

COOK'S NOTE:

You can leave out the stuffing and rolling and simply roast a leg of lamb on the bone. Make sure your butcher cuts the bone so that it fits into the COBB.

BEEF PIE WITH MILK STOUT

This British pub classic has become a favourite around the world. It's as easy to make as a stew, and the pastry part is simple too – the COBB ensures it comes out golden and crispy.

2 HOURS

INGREDIENTS:

{SERVES 4}

1kg beef chuck steak, cubed
Salt and pepper
¼ cup (60ml) flour
Olive oil, for frying
1 large onion, sliced
2 cloves garlic, finely chopped
Sprig of fresh thyme
2 bay leaves
2 bottles (375ml each) milk stout
½ cup (80ml) mini pickled onions, drained and rinsed
1 roll (400g) puff pastry
1 egg yolk, beaten

METHOD:

Light a CobbleStone and allow to burn for 5 minutes. Top your COBB with the frying dish, cover with the dome and preheat for 5 minutes.

- 1) Season the meat and toss in flour to coat.
- 2) Add a splash of oil to the frying dish and brown the meat. Remove and set aside.
- 3) Add onion and garlic to the frying dish and sauté until fragrant and soft.
- 4) Return meat and add the herbs and milk stout. Cover with the dome and simmer for 60 minutes, or until the meat is tender. (Check during cooking and add a little more water if it looks dry.)
- 5) Stir through the pickled onions, and spoon filling into an ovenproof dish that fits the COBB (26cm).
- 6) Roll out the pastry so it's slightly thinner and fits the size of the dish. Lay pastry over the pie filling, making sure to tuck in the sides. Pierce a steam hole in the centre of the pie and brush pastry with egg yolk.
- 7) Fit the COBB with the grill grid and roast rack. Place the pie dish on the rack, cover with the dome and bake for 25–30 minutes until pastry is golden.

SWAP IT OUT

For Chicken Pie, make the filling with shredded roast chicken, some fried mushrooms and leeks, a sprig of thyme and ¾ cup cream or evaporated milk.





PEPPERMINT CRISP SMORES

All of our favourite things sandwiched and melted between two coconut biscuits? Now what could be better than that!

15 MINS

INGREDIENTS:

{SERVES 6-8}

2 packets (200g each)

Tennis (coconut) biscuits

1 slab (100g) dark or milk chocolate, chopped

1 large slab (150g) Peppermint Crisp chocolate, chopped

10 giant marshmallows, halved

1 can (360g) caramel

For serving

Sambal (chopped tomato, onion and fresh coriander)

Rice, rotis or naan bread

METHOD:

Light $\frac{1}{2}$ Cobblestone and allow to burn for 5 minutes. Cover the roast rack with foil. Top your COBB with the grill grid and roast rack, cover with the dome and preheat for 20 minutes.

1. Lay out half the biscuits on a chopping board or clean surface, and layer each one with the rest of the ingredients (in any order you like).
2. Top with the remaining biscuits and transfer them to the roast rack.
3. Place on the roast rack, cover with the dome and bake for 5–6 minutes, until chocolate and marshmallows have melted.

GIVE IT A TWIST

Instead of using biscuits, layer the filling on sweet pancakes (see Good Idea on page 32), or roll the filling ingredients up in shop-bought mini crêpes before heating in the COBB.



THE ANYWHERE CHOCOLATE CAKE

Why a cake in an outdoor cooking book, you ask? Why not! This one requires absolutely no special skills or talents, no electric mixer and, best of all, no effort!

50 MINS

INGREDIENTS:

{MAKES A 25CM ROUND CAKE}

2 cups (300g) self-raising flour
¼ teaspoon (3ml) baking powder
1½ cups (375g) sugar
¼ cup (50g) cocoa powder
4 extra-large eggs, beaten
1 cup (250ml) milk
¼ cup (125ml) sunflower oil
Butter or oil, for greasing
1 large bar (150g) milk or dark chocolate, broken into squares

METHOD:

1. Light ½ Cobblestone and allow to burn for 5 minutes.
2. Top your COBB with the grill grid and roast rack, cover with the dome and preheat for 20 minutes.
3. Mix the flour, baking powder, sugar and cocoa in a bowl.
4. In a separate bowl, whisk the eggs, milk and oil together.
5. Stir the wet mixture into the dry ingredients until well combined.
6. Pour the batter into a greased baking tin and place it on the roast rack.
7. Cover with the dome and bake for 30–35 minutes or until a skewer inserted comes out clean.
8. Remove and cool for 5 minutes.
9. Unmould the cake and while it's still warm, top with chocolate squares. Wait for the chocolate to melt a bit, then spread it with a knife to ice the cake.

SWAP IT OUT

For a Vanilla Cake: replace the cocoa powder with ¼ cup self-raising flour. Then play around with flavours by adding lemon or orange zest, and use white chocolate for icing.

RUM & RAISIN BANANA SPLITS

The age-old queen of outdoor desserts is given a new frock! These are only guidelines – take away what you don't like and add whatever else tickles your taste buds.

30 MINS + 20MINS

INGREDIENTS:

{SERVES 6}

Handful of raisins

½ cup (125ml) spiced rum

6 large bananas, unpeeled

12 marshmallows, roughly chopped

1 bar (100g) peanut brittle, chopped

For serving

Ice cream

METHOD:

1. Soak the raisins in the rum for 30 minutes.
2. Light ½ Cobblestone and allow to burn for 5 minutes.
3. Top your COBB with the grill grid and roast rack, cover with the dome and preheat for 20 minutes.
4. Split the bananas lengthways down the middle, making sure not to cut all the way through (you don't want two separate halves).
5. Open bananas up slightly and stuff with soaked raisins, peanut brittle and marshmallows.
6. Transfer the bananas to a sheet of foil and spoon over the remaining rum.
7. Place on the roast rack, cover with the dome and bake for 15–20 minutes, until the flesh is soft and fragrant and the marshmallows have caramelised.
8. Serve hot with ice cream

COOK'S NOTE

Slightly overripe bananas work brilliantly here (no one will even know once they're cooked).





PEPPERMINT CRISP SMORES

This breakfast of champions will keep you healthy on the road. Prepare the oats mixture in advance and in bulk to save time and space when travelling. If you like things a little sweeter, add a spoon or two of coconut sugar or treacle sugar to the mixture.

10 MINS

INGREDIENTS:

{SERVES 4}

2 cups (500ml) instant oats
½ cup (125ml) chopped dried apple
½ cup (125ml) chopped mixed nuts
½ cup (125ml) coconut flakes
¼ cup (60ml) dried cranberries
¼ cup (60ml) hulled hemp seeds
2 tablespoons (30ml) chia seeds
2 teaspoons (10ml) ground cinnamon
Large pinch of salt
1 can (400ml) coconut cream
1 cup (250ml) water

For serving

Fresh berries

METHOD:

1. Place all the dry ingredients in a large jar or zipseal plastic bag and shake well to combine.
2. Light a Cobblestone and allow to burn for 5 minutes. Top your COBB with the frying dish, cover with the dome and preheat for 5 minutes.
3. Add 1 cup of coconut cream and water to the frying dish and allow to heat up.
4. Pour in the dry oat mixture and cook, stirring occasionally, for 3 minutes.
5. Remove from the heat. Divide cooked mixture between four bowls and drizzle with leftover coconut cream.
6. Serve hot, garnished with berries.

SWAP IT OUT

You can replace the coconut cream with regular full-cream dairy milk, and substitute any of the nuts, seeds and dried fruit with other kinds