



WHISTLERGRILLS

Whistle-Stop Recipes - Easter edition!

STARTER: CHICKEN, RADISH, LIME AND GINGER GONDOLAS.
ENJOY THIS TASTY AND REFRESHING STARTER BEFORE THE MAIN EVENT!

SERVES 4

Ingredients

- 1.5 tbsp fish sauce
- 2 tsp of light soft brown sugar
- Juice of 2 limes plus extra lime wedges to serve
- 2 tbsp of groundnut oil
- 3 shallots finely sliced
- 1 red chilli, deseeded and finely sliced
- 15g of fresh root ginger, finely grated
- 2 garlic cloves, finely grated
- 500g skinless chicken thigh fillets, finely chopped
- 100g radishes, finely sliced
- 2 little gem lettuces
- Handful of coriander leaves, roughly chopped
- Handful of mint leaves, roughly chopped
- 40g roasted peanuts, roughly chopped



Method

1. First, make the dressing by whisking together the fish sauce, lime juice and sugar in a bowl.
2. Place and heat a large frying pan on the side burner, over a medium heat and add the oil. Once hot, add the shallots, chilli, ginger and garlic to the pan, and fry for 1-2 mins until the shallots start to soften.
3. Add the chicken to the pan and cook for approx.15 minutes until the chicken is cooked and the juices run clear. There should be no pink meat!
4. Take the pan off the heat and stir the dressing and radishes through the chicken mixture.
5. Trim the little gem lettuces and separate the leaves so you are left with a number of lettuce gondolas.
6. Add a spoonful of mixture into the gondolas and top with mint and coriander leaves, along with some chopped roasted peanuts.
7. Serve with the extra lime wedges, enjoy!!

Top Tips: If you like a 'bit of a kick', then we advise you drizzle some chilli sauce over the gondolas at the end.

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MAIN: BARBECUED LEG OF LAMB – MOROCCAN STYLE

SERVES 8-10

Ingredients

50g melted butter
3 tbsp olive oil
2 tsp each ground cumin, coriander and paprika
1 tbsp thyme leaves
3 garlic cloves, crushed
Zest and juice 1 lemon
1 tsp harissa
Salt and freshly ground pepper
2 ½kg leg of lamb, butterflied (ask your butcher to do this)

For the sauce:

1 tsp harissa
handful fresh coriander leaves, roughly chopped
300g Greek yogurt



Method

1. Firstly, mix the butter and oil into a bowl and stir in the spices (thyme, garlic, lemon zest and juice). Add the harissa, 1 tsp salt and plenty of freshly ground black pepper then mix well.
2. Place the butterflied Lamb in a large shallow dish and spoon over the marinade. Using your hands, rub the marinade all over the meat (don't forget to flip the meat over to do the other side!). Cover loosely with foil or cling film and leave to marinate for at least 3 hrs or better still, refrigerate overnight.
3. After removal from the fridge let the meat come back to room temperature before placing it on the grill.
4. Next, fire up all burners until the temperature reaches 200 degrees centigrade. Once at this temperature, place the lamb onto the centre grid, fat-side down, and cook over direct heat for 5 mins until well browned with the lid open. Turn the meat over and cook for a further 5 minutes to brown the other side. This seals the meat, so it retains the moisture and holds the flavour.
5. Eliminate direct heat from under the meat, close the lid and reduce the overall heat to around 160 degrees centigrade this will cook the meat more gently. Cook for about 45 mins, turning occasionally.
6. The lamb is cooked when the internal temperature of the meat is 63 degrees centigrade and this will give you a medium rare cook. Use a digital meat thermometer to assess this.
7. Remove the meat to a large board and cover tightly with foil. Leave to rest for 10-15 mins.
8. For the sauce, fold the harissa, a little salt and the coriander into the yogurt.
9. Cut the lamb into slices and serve with the sauce and some couscous if desired.

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ALTERNATIVE SIDE DISH: ROASTED CAULIFLOWER, AUBERGINE, AND LENTIL SALAD

Ingredients

- 1 Cauliflower
- 2 Aubergines
- 1 tsp soy sauce
- Olive oil
- 250g packet of puy lentils
- Handful of coriander leaves, finely chopped
- 200g pomegranate seeds



For the dressing:

- 3 tbsp olive oil
- 1 tbsp apple cider vinegar
- 2 tbsp tahini
- 2 garlic cloves, crushed

Method

Top Tips: We recommend that you soften the cauliflower in a pan with water, cover, and steam for about 5 minutes prior to mixing it with the dressing.

1. Chop the cauliflower and aubergines into bite size pieces and put into a bowl. Mix with the soy sauce, a drizzle of olive oil and season with salt and pepper. Add the contents onto the griddle plate and cook over direct heat until tender (approx. 15 mins)
2. Mix all the ingredients for the dressing together and let rest to allow all of the flavours to infuse.
3. Allow the cauliflower and aubergines to cool and combine them into a salad bowl along with the dressing and the puy lentils.
4. Finish off by adding the pomegranate and coriander and lightly mix together ensuring everything is coated in the dressing.

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DESSERT: POTTO CHOCCO MUFFINS

SERVES 8 INDIVIDUAL POTS (OR 4 GREEDY PEOPLE!)

Ingredients

- 3 tbsp vegetable oil
- 125g plain flour
- 1 tsp baking powder
- 25g cocoa powder
- 100g golden caster sugar
- 1 large egg
- 100ml full milk
- 150g milk chocolate chips
- 25g chocolate cake decorations such as cake sprinkles or chocolate-coated popping candy
- Packet of mini eggs

You will also need:

8 mini terracotta pots (you can obtain these from Amazon or garden centres)



Method

1. Heat your grill to a steady 200 degrees centigrade with the lid down.
 2. Lightly oil the inside of the terracotta pots with a little vegetable oil and place on a baking tray. Place a paper mini muffin case within each pot.
 3. Pour the flour, baking powder and cocoa in a bowl and stir in the sugar.
 4. Crack the egg into a jug and whisk with the milk and remaining oil. Pour this over the flour and cocoa mixture and stir in. Also add 50g of the chocolate chips and stir.
- Top Tip:** Be careful not to overmix – you want a loose but still quite lumpy mixture.
5. Spoon the mixture into the pots, but only three-quarters full. Place in the middle of the oven on a griddle plate with no direct heat underneath, close lid and bake for about 25 mins until risen and firm.
 6. Transfer to a wire rack (still in the pots) and leave to cool.
 7. Put the rest of the chocolate chips in a small bowl and melt over a small pan of gently simmering water on the side burner (don't let the water touch the bowl) or put in a microwave-proof bowl and heat on high for 1 min until melted.
 8. Spread the melted chocolate onto the muffins. Sprinkle over the chocolate decorations and add mini eggs to each pot and serve!

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