

BBQ INSTRUCTIONS



Our Flat Plate BBQs are incredibly practical and have many benefits over a traditional style barbecue, but there are a few simple techniques that will make using them a pleasure. In fact, we think that after using it for the first time you won't want to go back to cooking on a traditional barbecue!

Our BBQ uses wood fuel only. You can burn charcoal, but we find wood is best.

The cooking plate needs to be seasoned, but it does not need cleaning in between uses as the heat sterilizes the steel. It does need to be scraped clean when hot before and after cooking to remove any residue.

Please remember that the Firepit and plate will be very hot, any cooking implements left on the plate will also become hot. Please only use BBQ tools on the BBQ, not silicon kitchen utensils.

TOOLS REQUIRED

- BBQ scraper/brush tool
- Kindling, Firewood, Firelighter, matches/lighter
- Vegetable Oil
- BBQ cooking tools, tongs and slice
- Kitchen Roll

HEATING AND COOKING PROCESS

1. Place the cooking plate on top of the Chalice Firepit and ensure it is level.
2. Light a fire in the middle of the BBQ. To do this I light a couple of firelighters in the middle (on top of any ash already in there) add kindling and as the flames grow and the flames start to crackle, gradually increase the size of the logs until you have a decent size fire. Half a dozen logs would be plenty.
3. Once the cooking plate is hot (normally after about 20 minutes) scrape the surface hard with the flat scraper, removing any residue. You don't have to wait for embers as you are not cooking directly over the flames.
4. Apply a generous drizzle of vegetable oil to the cooking surface and (carefully avoiding the flames) wipe down with kitchen roll. If you are only cooking for a few people just prepare an area large enough for your needs.
5. Start cooking! You will find that the central part of the ring is the hottest and it gets cooler towards the outside edge. As the cooking area is large you can normally cook everything at once, starting slower to cook items like sausages first and adding faster items like burgers towards the end once the slower items are partially cooked.
6. If you need a hotter area add more wood that side. It may take a few minutes to heat up.
7. Once you have finished cooking scrape any residue from the cooking plate and wipe down with kitchen roll.
8. If you like the plate can then be removed, carefully while wearing heat proof gloves, and the Chalice can be used as a Firepit. or leave it in place!