



Raymond's BBQ GOURMET

Information Sheet

Bruschetta

A dried tomato, herb and spice mix reconstitutes with warm water into a smooth paste.

Add your favourite oil and you end up with a tasty dip.

Spread over bread, add slices of tomatoes (sun dried or fresh) top up with cheese and grill.

Spread over Filet of salmon on the skin and grill for 13/14 minutes.

You can also add this paste to cottage cheese, cream cheese, mayonnaise, herb butter.

Mix the paste through your

- bread dough to add flavour and colour
- omelette
- soups and sauces (great flavour and colour enhancer)
- meat balls or hamburger patties
- freshly cooked pasta or new potatoes
- salad dressings

Add a extra oil to the paste and use as marinate for boneless chicken thighs rack of lamb before grilling in the oven or barbeque

Learn to Barbeque better with Raymond's BBQ Gourmet cooking classes. Lessons to enhance your technique, expand your knowledge and spice up your social life! Go from Zero to Barbecue Hero in the Basics Course. Expand on your abilities in the Extensive BBQ Course.

Not just recipes, but master the tools, techniques and tastes and you'll be grilling a three-course gourmet meal on your BBQ in just five 3 hour lessons or in an intense weekend course.

www.bbqgourmet.co.nz