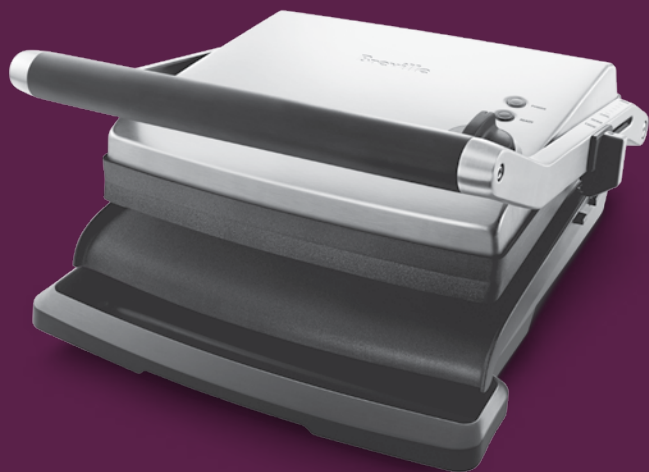


# Breville

*the AdjustaGrill & Press™*  
Instruction Booklet



BGR250

# CONGRATULATIONS

on the purchase of your new  
Breville AdjustaGrill & Press™

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Breville AdjustaGrill & Press™
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Breville AdjustaGrill & Press™
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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Carefully read all instructions before operating the grill for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the grill for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the grill near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the grill on a sink drain board.
- Do not place the grill on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the grill at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the grill on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the grill is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not place anything on top of the grill when the lid is closed, when in use and when stored.
- Always switch the variable temperature control dial to the SANDWICH position, switch the grill off at the power outlet, then unplug the power cord and cool completely if appliance is not in use, before cleaning, before attempting to move the appliance and when storing the appliance.
- Keep the grill clean. Follow the cleaning instructions provided in this book.

## **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

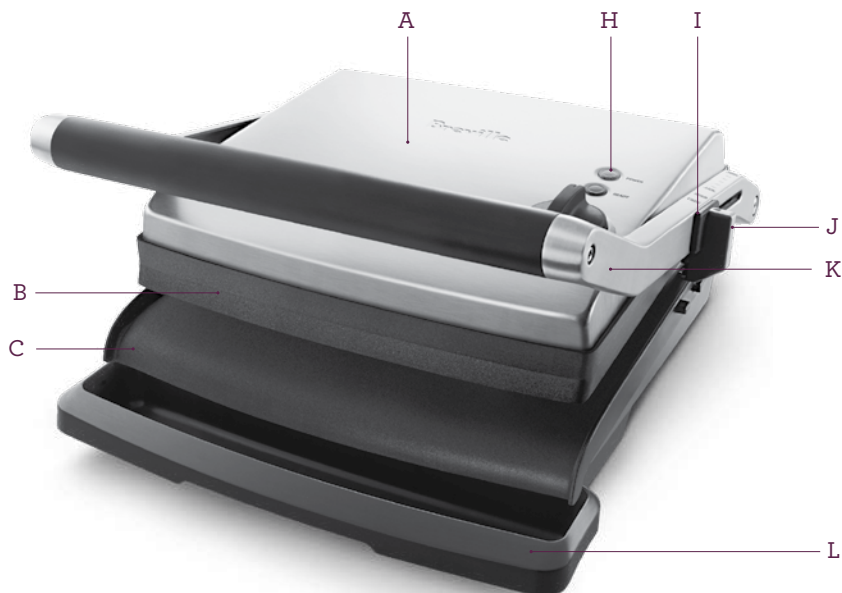
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

# **SAVE THESE INSTRUCTIONS**

# KNOW

your Breville AdjustaGrill & Press™

## KNOW YOUR BREVILLE ADJUSTA GRILL & PRESS™



- A. 2200 watt element**  
Fast heat up and quick searing and toasting.
- B. Floating hinged top plate**  
Automatically adjusts to thick or thin meats, seafood, vegetables and sandwiches.
- C. Durable non-stick cooking plates**
- D. Angle adjust non-slip feet**
- E. Cord storage**  
Conveniently wraps in base.
- F. Variable temperature control dial**  
Sear steaks in minutes or toast gourmet café-style sandwiches.
- G. Cleaning spatula**
- H. POWER and READY lights**
- I. Adjustable height control**  
With 7 settings suit grilling preference.
- J. Locking storage clip lock**  
The plates closed for convenient upright storage.
- K. Heavy duty die cast arms**
- L. Removable drip tray**  
Dishwasher safe.

# OPERATING

your Breville AdjustaGrill & Press™



### BEFORE FIRST USE

Remove and safely discard any packaging material or promotional labels before using your grill for the first time. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a soft damp cloth. Dry thoroughly.

#### NOTE

When using the grill for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

The grill can be used as a grill for searing meats and vegetables or as a sandwich press for toasting breads and foccacias. It also features an adjustable height control feature which allows you to fix the top plate to a range of positions above the bottom plate.

### TO USE AS A GRILL

1. Insert the power plug into a 220/240V power outlet and turn the power ON. The red POWER light will illuminate.
2. Turn the variable temperature control to SEAR for fast heat up. Allow the grill to pre-heat with the top cooking plate in the closed position until the green READY light illuminates.
3. During this time, prepare the foods to be cooked. When the grill has preheated, place the foods to be cooked onto the bottom cooking plate. Always place foods towards the rear of the bottom cooking plate.

#### NOTE

The grill can be used to cook foods in the open or closed position.

4. Close the top cooking plate. The top cooking plate has a floating hinge that is designed to evenly press down on food. The top plate must be fully lowered to achieve grill marks on the selected foods.



5. Grilling times will depend on the food being cooked. Refer to Grilling Guide (page 12) or Recipes (page 16).
6. When the food is grilled, use the handle to open the grill and raise the top cooking plate. Remove food with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

#### NOTE

Always allow the grill to pre-heat until the green READY light illuminates.



### WARNING

*Fully unwind the power cord from the cord storage facility before use.*

### TO USE AS A SANDWICH PRESS

1. Insert the power plug into a 220/240V power outlet and turn the power ON. The red POWER light will illuminate.
2. Turn the variable temperature control to SANDWICH setting. Allow the grill to preheat with the top cooking plate in the closed position until the green READY light illuminates.
3. During this time prepare the sandwich. When the sandwich press has pre-heated, place the sandwich onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.

#### NOTE

The grill can be used to cook foods in the open or closed position.

4. Close the top cooking plate. The top cooking plate has a floating hinge that is designed to evenly press down on the sandwich. The top plate must be fully lowered to cook sandwiches.
5. Toasting should take approximately 5–8 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.
6. When the sandwich is cooked, use the handle to open the grill and raise the top cooking plate. Remove sandwich with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

### USING THE ADJUSTABLE GRILLING HEIGHT CONTROL FEATURE

Adjustable height control feature allows you to fix the top plate to a range of positions above the bottom plate. This allows your grill to be used to grill delicate ingredients such as fish and hamburger buns without squashing. It can also be used for toasting open sandwich melts and snacks where you don't need to apply the height of the top plate.

1. Turn the variable temperature control to SEAR or SANDWICH setting and allow the grill to pre-heat until the green READY light illuminates.
2. Place food to be grilled or your sandwich to be melted on the bottom plate.
3. Move the adjustable height control clip on the right hand side of the grill to the desired height.



4. Slowly lower the top plate until it rests on the adjustable height control clip.
5. The top plate will radiate the desired heat to lightly grill foods or melt ingredients such as cheese. Grilling and toasting times will be a matter of taste. It will depend on the height of the top plate.

#### NOTE

The adjustable height control can be moved to accommodate thick or thin foods by sliding the clip forwards or backwards along the arm.

## USING THE ANGLE ADJUST NON-SLIP FEET

Your grill features unique extendable feet which are designed to level the bottom plate when cooking foods such as sausages. This ensures the sausages do not roll off the hotplate but still drain the maximum amount of fat while cooking.

## VARIABLE TEMPERATURE CONTROL DIAL

The grill features a variable temperature control dial which allows a variety of foods to be cooked. With the dial set on SEAR the temperature is correctly suited to grill meats or other foods.



6. With the dial set on SANDWICH the temperature is correctly suited to toasting sandwiches. The variable temperature control dial allows you to select a setting suited to the foods which are being cooked.



## HINTS FOR BEST RESULTS FOR GRILLING MEAT

For best grilling results use meat cuts which are thick enough to touch the top and base plate when the grill is closed.

RECOMMENDED CUTS	
<b>Beef</b>	<ul style="list-style-type: none"> <li>Sirloin (New York), Rump, Rib Eye (Scotch Fillet), Fillet.</li> </ul>
<b>Lamb</b>	<ul style="list-style-type: none"> <li>Trim Lamb Leg Steaks, Fillet, Eye of Loin, Cutlets and Diced Lamb.</li> </ul>
<b>Pork</b>	<ul style="list-style-type: none"> <li>Butterfly loin Steaks, Spare Ribs, Leg Steaks, Fillets, Diced Pork.</li> </ul>

- Tougher cuts such as beef blade, topside steak or lamb forequarter or neck chops can be used. To tenderise these cuts marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
- If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with kitchen paper before placing on the grill. Some marinades contain high sugar levels which can scorch on the grill plate when cooked.
- Do not over cook meat, even pork is better served pink and juicy.
- Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher dry steak.
- When removing fish pieces, use a flat heat resistant plastic spatula to support the food.
- Parboiling sausages can alleviate the need to pierce sausages before cooking.

## GRILLING GUIDE

Contact grilling is a healthy and efficient way to cook. The cooking times are approximate due to variances in ingredient thickness. It is not recommended to cook items with thick bones such as T-bone steaks.

INGREDIENT AND TYPE	COOKING TYPE
<b>Beef Sirloin Steak</b>	3 minutes for medium rare 5-6 minutes for well done
<b>Beef minute steak</b>	1-2 minutes
<b>Beef hamburger patties</b>	4-6 minutes
<b>Pork scotch fillet</b>	4-6 minutes
<b>Pork loin steaks</b>	4-6 minutes
<b>Pork fillet</b>	4-6 minutes
<b>Lamb loin</b>	3 minutes
<b>Lamb cutlets</b>	4 minutes
<b>Lamb leg steaks</b>	4 minutes
<b>Chicken breast fillets</b>	6 minutes or until cooked through
<b>Chicken thigh fillets</b>	4-5 minutes or until cooked through
<b>Sausages thin</b>	3-4 minutes
<b>Sausages thick</b>	6-7 minutes
<b>Sandwich or Foccacia</b>	3-5 minutes or until golden brown
<b>Vegetables sliced 1 cm thick – eggplant</b>	3-5 minutes
<b>Vegetables sliced 1 cm thick – zucchini</b>	3-5 minutes
<b>Vegetables sliced 1 cm thick – sweet potato</b>	3-5 minutes
<b>Seafood: Fish fillets</b>	2-4 minutes
<b>Seafood: Fish cutlets</b>	3-5 minutes
<b>Seafood: Octopus (cleaned)</b>	3 minutes
<b>Seafood: Prawns</b>	2 minutes
<b>Seafood: Scallops</b>	1 minute

### HOW TO JUDGE A STEAKS DONENESS

The doneness information below has been kindly donated by the Meat & Livestock Association of Australia. There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness:

- Rare, medium rare, medium, medium well or well done but it is easily mastered with these handy hints and tips.

#### Rare

Cook for a few minutes per side, depending on thickness. Turn once only. Cook until steak feels very soft with back of tongs. A meat thermometer will show the internal temperature of a rare steak as 55–60°C.

#### Medium Rare

Cook one side until moisture is just visible on top surface. Turn once only. Cook on the other side until surface moisture is visible. Steak will be cooked to medium rare when it feels soft with back of tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60–65°C.

#### Medium

Cook one side until moisture is pooling on top surface. Turn once only. Cook second side until moisture is visible. Steak will be cooked to medium when it feels springy with back of tongs. A meat thermometer will show the internal temperature of a medium steak as 65–70°C.

#### Medium Well

Cook one side until moisture is pooling on top surface. Turn and cook second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels firm with back of tongs. A meat thermometer will show the internal temperature of a medium well steak as 70–75°C.

#### Well Done

Cook one side until moisture is pooling on top surface. Turn and cook second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels very firm with back of tongs. A meat thermometer will show the internal temperature of a well done steak as 75°C–85°C.

### HINTS FOR BEST RESULTS FOR TOASTING SANDWICHES

#### Bread

Most types of bread can be used, white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. The sandwich press is ideal for toasting foccacia, Turkish bread, baguettes as well as bread rolls. Raisin bread, brioche or other sweet breads which contain a high sugar content will tend to brown quicker.

#### Fillings

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated. Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

#### Toasting Bread

The unique flat design makes the sandwich press ideal for toasting plain breads and Turkish bread, without any fillings or spreads. Try toasting Turkish bread with jams for a great alternative to standard breads at breakfast.

#### Fat Free Snacks

Due to the non-stick flat plate design, it is not necessary to use any butter or margarine on the outside of your toasted snacks.

# CARE & CLEANING

for your Breville AdjustaGrill & Press™

## CARE & CLEANING

Before cleaning, switch the power off at the power outlet and then remove the power plug. Allow your grill to cool before cleaning. The grill is easier to clean when slightly warm.

Always clean your grill after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a soft cloth to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue then clean with a non abrasive plastic scouring pad.

### CLEANING THE DRIP TRAY

Remove and empty the drip tray after each use and wash the tray in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface. Rinse and dry thoroughly with a clean, soft cloth and replace.

Alternatively the drip tray can be cleaned in the dishwasher.

### DURABLE NON-STICK COATING

Cooking on a non-stick surface minimises the need for oil, food does not stick and cleaning is easier. Any discolouration that may occur will only detract from the appearance of the grill and will not affect the cooking performance. When cleaning the non-stick coating, do not use metal (or other abrasive) scourers. Wash with warm soapy water. Remove stubborn residue with a non abrasive plastic scouring pad or nylon washing brush.

#### NOTE

The cooking plates are coated with a non-stick surface, do not use abrasives.

#### NOTE

Do not use spray-on nonstick coatings as this will affect the performance of the non-stick surface on the cooking plates.

### STORAGE

To store your grill:

1. Switch off the grill and unplug power cord from the power outlet.
2. Allow the grill to fully cool.
3. Slide the height control clip towards the front handle to the LOCK position so that the top and bottom cooking plates are locked together.
4. Click the removable drip tray into place.
5. Wrap the power cord in the cord storage area below the grill.
6. Store on a flat, dry level surface.

#### NOTE

The storage clip should not be used to clamp down the top plate when food is in the grill.



### WARNING

*Do not immerse any part of the grill in water or any other liquid.*

# RECIPES



### AUSSIE BURGER

Serves 4

#### INGREDIENTS

500g minced beef  
1 cup fresh bread crumbs  
1 small onion, peeled and finely chopped  
1 teaspoon commercially prepared crushed garlic  
1 tablespoon dried parsley flakes  
1 egg, lightly beaten

#### To cook and serve

6 bacon rashers  
6 hamburger buns or full grain rolls 1 x 250g tin  
beetroot slices, drained  
2 vine ripened tomatoes thinly sliced, tomato  
sauce  
6 cheddar cheese slices  
¼ iceberg lettuce heart, shredded

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine all ingredients in a large mixing bowl and mix thoroughly. Form mince into 4 patties. Set aside.
3. Place patties on bottom plate of preheated grill and allow the top plate to rest on the patties.
4. Adjust the Grilling Height Control to the thickness of the pattie. Cook for 4-5 minutes.
5. Place bacon on grill. Lightly spread buns with butter or margarine.
6. Place a pattie on each bun and top with bacon, beetroot, tomato, tomato sauce and cheese. Add lettuce to burgers and place reserved roll halves on top.

### TERIYAKI CHICKEN FILLETS

Serves 4

#### INGREDIENTS

4 half chicken breast fillets  
1 tablespoon mirin  
2 tablespoons soy sauce  
2 teaspoons caster sugar  
2 teaspoons cooking sake

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine mirin, soy sauce, sugar and sake. Place chicken in a stainless steel baking dish and pour prepared marinade over. Allow to stand for 30 minutes before cooking.
3. Place chicken on preheated grill and allow top plate to gently rest on chicken.
4. Cook for 4-5 minutes until chicken is cooked through.
5. Remove and allow to rest for 5 minutes before serving on a bed of steamed rice. Garnish with lemon wedges and accompany with a salad of green leaves.

*Serve with lemon wedges steamed rice salad of green leaves.*

### OREGANO LAMB KEBABS

Serves 4

#### INGREDIENTS

1 tablespoon olive oil  
1 tablespoon lemon juice  
1 tablespoon dried oregano leaves  
1 teaspoon commercial prepared minced garlic  
500g boneless lean lamb, cut into 3cm cubes  
freshly ground black pepper  
4 kebab skewers

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine oil with lemon juice, oregano and garlic in a large mixing bowl. Add lamb and marinate for 30 minutes before threading onto 4 kebab skewers.
3. Season each kebab generously with pepper and place on preheated grill.
4. Allow the top plate to rest lightly on lamb. Cook for 4-5 minutes.

*Serve with crusty bread and a Greek salad of salad leaves, black olives and crumbled feta cheese.*

### BABY OCTOPUS WITH CHILLI AND GARLIC

Serves 4

#### INGREDIENTS

750g baby octopus, cleaned  
2 tablespoons olive oil  
1 tablespoon Thai style sweet chilli sauce  
Juice and zest of 1 lime  
1 teaspoon commercially prepared minced garlic  
freshly  
Freshly ground black pepper  
To garnish; lime wedges coriander sprigs

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. In a large mixing bowl combine octopus with oil, chilli sauce, lime zest, juice and garlic. Toss well to combine and season with pepper.
3. Place octopus on pre-heated grill and lower press. Allow to cook for 3 minutes
4. Remove from grill and serve in a bowl on a bed of vermicelli noodles, garnish with lime and coriander.

*To serve; Lightly steamed vermicelli noodles.*

### MARINATED NEW YORK CUT STEAK

Serves 4

#### INGREDIENTS

- 1 cup/250ml red wine
- 2 tablespoons olive oil
- 1 tablespoon Dijon style mustard
- 1 teaspoon commercially prepared minced garlic
- 4 New York cut steaks - cut 3cm thick

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Marinade at room temperature for 30 minutes to 1 hour. Remove steaks from marinade and place on preheated grill. Cook for 3 minutes for medium rare. Serve with creamy mashed potato and a crisp salad.
3. Marinade at room temperature for 30 minutes to 1 hour.
4. Remove steaks from marinade and place on preheated grill. Cook for 3 minutes for medium rare.

*Serve with creamy mashed potato and a crisp salad.*

### ATLANTIC SALMON STEAK WITH TARRAGON AND PEPPER CRUST

Serves 4

#### INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons dried tarragon leaves
- Freshly ground black pepper
- 4 Atlantic salmon steaks - weighing approx. 180g each
- To garnish; lime or lemon wedges

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine oil with tarragon and a generous and coarse grinding of black pepper.
3. Adjust the grilling height control to just touch the top of the fish steak.
4. Allow to cook for 2 minutes for fish to be golden on the outside and 'rosy' pink on the inside. Cook a little longer if you prefer your fish more cooked.
5. Remove from grill and serve immediately.

*To serve; shoe string fries or steamed baby potatoes.*

### HOT GINGERED PRAWNS

Serves 4

#### INGREDIENTS

1 kg green king prawns, peeled with tails intact  
1 teaspoon crushed garlic  
¼ cup soy sauce  
¼ cup dry white wine  
1 tablespoon finely shredded ginger  
350ml Thai sweet chilli sauce  
Wooden skewers, soaked in water

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Thread prawns onto soaked wooden skewers approx. 4 per skewer.
3. Combine remaining ingredients and mix well, pour over prawn skewers. Place skewers on preheated grill and lower top plate, cook for 2–3 minutes or until pink and tender. Serve with steamed rice and broccoli.

*To serve; Steamed Jasmine rice, sautéed Chinese broccoli.*

### LEMON AND HONEY CHICKEN SKEWERS

Serves 4

#### INGREDIENTS

500g chicken breast fillets  
2 tablespoons lemon juice  
2 tablespoons honey  
2 teaspoons sesame seeds  
1 teaspoon grated ginger  
Wooden skewers, soaked in water

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Slice chicken into thin strips and thread onto 8 skewers. Place skewers on preheated grill and lower top plate. Allow to cook for 3–4 minutes or until cooked through.
3. While chicken is cooking combine lemon juice, honey, sesame seeds and ginger.
4. Remove cooked skewers from grill and serve on a bed of steamed rice and green vegetables. Pour over the lemon and honey sauce over the hot skewers.

*To serve; Steamed Basmati rice, steamed green vegetables.*

### CHILLI BEEF SALAD WITH CASHEWS

Serves 4

#### INGREDIENTS

500g rump or sirloin steak  
3 mild red chillies, chopped  
2 tablespoons soy sauce  
1 teaspoon crushed ginger  
½ teaspoon crushed garlic  
Salad greens

#### To serve

½ cup chopped cashew nuts  
Soy sauce

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Slice steak into thin strips and combine with chilli, soy, ginger and garlic and marinate for 20 minutes.
3. Cook beef on preheated grill and lower top plate and cook 1-2 minutes each side.
4. Place salad greens in individual serving bowls and remove cooked beef strips from grill and place on top of greens and sprinkle with cashew nuts and soy sauce.

### THAI GREEN CURRY LAMB CUTLETS

Serves 4

#### INGREDIENTS

1 tablespoon Thai green curry paste  
3 tablespoons coconut cream  
1 tablespoon chopped coriander  
12 lamb cutlets, trimmed

#### To serve

Steamed rice and greens

#### METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine curry paste, coconut cream and coriander. Spoon over cutlets and marinade for 20 minutes.
3. Place cutlets on preheated grill and lower top plate and cook for 4 minutes each side or until cooked to your liking.

*Serve with steamed rice and greens.*

### CHAR GRILLED CHICKEN LAVOSH WITH MANGO & PINENUT MAYONNAISE

Serves 2-3

#### INGREDIENTS

- ¼ cup mayonnaise
- ½ tablespoon chilli salsa
- 1 teaspoon grated lime rind
- ½ tablespoon lime juice
- 125g canned mango pieces, drained
- 1½ tablespoon toasted pinenuts
- 1 char-grilled chicken breast, sliced thinly
- 2 sheets lavash bread
- 1 avocado, sliced

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Combine mayonnaise, salsa, rind, juice, mango, pinenuts and chicken.
3. Spread chicken mixture over each lavash. Top with avocado and roll tightly.
4. Place lavash rolls on bottom plate of preheated grill and lower top plate and cook until bread is golden, crisp and heated through, approximately 8 minutes.

*Serve sliced on an angle with salad greens.*

### ITALIAN VEGETARIAN FOCACCIA ROUND

Serves 2-3

#### INGREDIENTS

- 3 small round cheese and olive focaccia
- 1½ tablespoons pesto
- 125g Italian Roma Egg tomatoes, sliced
- 100g bocconcini cheese, drained and sliced
- 1 medium Spanish onion, thinly sliced
- 1 tablespoon balsamic vinegar
- 1½ tablespoons extra virgin oil
- Salt and freshly ground pepper, to taste

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Cut focaccia in half to form a sandwich. Spread with pesto. Fill with tomatoes, cheese, onions, vinegar, oil and seasonings.
3. Place focaccias on bottom plate of preheated grill and lower top plate and cook until golden, crisp and heated through, approximately 8 minutes.

## SANDWICH RECIPES

### ROAST BEEF PITA ROLL

Serves 2-3

#### INGREDIENTS

2 round Pita bread  
70g cream cheese  
3 teaspoons seeded mustard  
½ tablespoon lemon juice  
½ cup grated canned beetroot, drained  
100g shaved rare roast beef  
70g marinated roasted eggplant

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Combine cream cheese, mustard and lemon juice. Spread each Pita bread with cream cheese mixture. Top with beetroot, roast beef and eggplant. Roll tightly.
3. Place Pita bread on bottom plate of preheated grill and lower top plate and cook until golden, crisp and heated through, approximately 10 minutes.

*Serve sliced.*

### SMOKED SALMON LAVASH ROLL

Serves 2-3

#### INGREDIENTS

2 large sheets of lavash bread  
100g cream cheese  
1 tablespoon lime juice  
½ tablespoon drained capers  
½ tablespoon freshly chopped dill  
Freshly ground black pepper, to taste  
2 zucchini, ribboned with vegetable peeler  
200g smoked salmon

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Combine cream cheese, lime juice, capers, dill and pepper. Spread each lavash with cream cheese mixture. Top with zucchini and salmon roll tightly.
3. Place lavash rolls on bottom plate of preheated grill and lower top plate and cook until golden, crisp and heated through, approximately 5-8 minutes.

*Serve Lavash rolls sliced.*

### SPICY LAMB IN PITA

Serves 2-3

#### INGREDIENTS

1 tablespoons oil  
125g ground lamb mince  
2 tablespoons finely chopped onion  
½ cup diced tomato  
1 tablespoons freshly chopped mint  
¼ teaspoon ground coriander  
Pinch ground ginger  
½ teaspoon ground cumin  
¼ teaspoon turmeric  
Salt and freshly ground black pepper, to taste  
3 pita breads  
3 slices Swiss cheese  
Tzatziki dip, for serving

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Heat oil in a fry pan or non-stick frypan and sauté lamb mince, onions, tomato, mint, spices and seasonings until browned and cooked. Drain and cool.
3. Split pitas open to form pockets. Fill with lamb mixture and insert a cheese slice into each pocket.
4. Place filled pita breads on bottom plate of preheated grill and lower top plate and cook until golden, crisp and heated through, approximately 10 minutes.

*Serve with Tzatziki dip.*

### GOAT'S CHEESE AND ROASTED PEPPER FOCCACCIA

Serves 2

#### INGREDIENTS

1 large round foccacia  
90g softened goat's cheese  
½ tablespoon roughly chopped Italian parsley  
½ tablespoon roughly chopped basil  
1 clove garlic, thinly sliced  
1 tablespoons drained capers  
1 tablespoons lemon juice  
½ tablespoon sweet Thai chilli sauce  
60g marinated roasted zucchini  
50g semi dried tomatoes

#### METHOD

1. Pre-heat grill using SANDWICH setting until the green READY light illuminates.
2. Cut focaccia in half to form a sandwich. Combine goat's cheese parsley, basil, garlic, capers, lemon juice and chilli sauce. Spread focaccia with goat's cheese mixture. Fill with zucchini and tomatoes.
3. Place filled focaccias on the bottom plate of preheated grill and lower top plate and cook until golden, crisp and heated through, approximately 8 minutes.

#### NOTE

Large focaccia may need to be cut in half to fit on the bottom plate.









# Breville

## Breville Customer Service Centre

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