

MOTHERDAY TIP: THE HERCULES INDUCTION GRILL FROM BARBECOOK®



THE ULTIMATE GRILLING AND COOKING ISLAND FOR INDOORS AND OUTDOORS

Discover with the barbecook® Hercules how easy it is to barbecue on an induction grill! The cast iron griddle (with smooth and ribbed side) is placed on an induction hot plate, so you can start grilling in no time. On the user-friendly electronic control you set the desired temperature and cooking time. Discover all the other features that make the Hercules the perfect Motherday gift:

- ✓ When you remove the griddle from the Hercules, you can simply cook on the **induction hot plate**.
- ✓ You can also remove the induction hot plate from the cart and use it as an **extra cooker** in the kitchen or as a **table barbecue**.
- ✓ The Hercules has 4 wheels to make it **easy to move**.
- ✓ The Hercules is **compact** to facilitate storage. It is especially handy for people having a small terrace or balcony.

Effective, convenient and extremely safe. That's what makes barbecuing with the Hercules a pure joy!

Barbecook® Hercules

- Multifunctional: barbecue, hot plate and table element
- Cast iron griddle with smooth and ribbed side
- Removable induction hot plate
- Dimensions: 70 (l) x 40 (w) x 80 (h) cm
- Powder coated cart with 4 wheels, shelf and multifunctional handle
- Supplied with protective cover



Discover also our extensive range of matching accessories at www.barbecook.com:



Apron set with pair of gloves



Silicon squeegee



Stainless steel knife and fork set + bamboo carving board

To make Mom's day complete, dad and the kids prepare the meal. What about this delicious paella recipe prepared on the Hercules? Enjoy!

Paella (serves 8)



Ingredients:

- olive oil
- 2 l chicken stock
- white wine
- 800 g nasi rice
- 200 g onion
- 200 g leek
- 50 g celery
- 50 g red bell pepper
- 100 g frozen peas
- 200 g chicken (cubes)
- 100 g chorizo
- 400 g chipolata
- 400 g prawns
- 100 g shrimps
- 400 g salmon
- 1 quartered lemon

Preparation on the barbecook® Hercules:

Bake chicken and chipolata on the griddle (at 180°C) and put aside. Bake salmon and prawns on the griddle (at 180°C) (for 2 minutes on both sides). Stew onion, leek, celery and bell pepper in a pan on the Hercules induction grill (for 2 minutes at 240°C, then at 120°C), and put aside. Put a pan with a little olive oil on the induction hot plate, pour in the nasi rice and bake for 1 minute at 240°C. Moisten with the chicken stock and cook for 5 minutes until the rice is done. Add all other ingredients to the rice, together with their baking or cooking juices. Continue to cook for approx. 5 minutes.

Do not drain any remaining liquid. The liquid will be absorbed by the rice. If too dry, add some more chicken stock to the rice.

Serving tip: serve the paella in a deep plate and decorate with fresh shrimps, fresh peas and a lemon quarter.

All our photographs (in high resolution) are at <http://www.barbecook.com/imagebank> (password: barbecook). Sales addresses can be found at <http://www.barbecook.com>.

For more information about this press release, please contact Evelien Heeren (Evelien.Heeren@saey.com ; +32 (0) 56/35.42.00). If you decide to use this press release, we would like to hear it!