



SCANPAN®

DENMARK

CLASSIC

Cooking on a
GRILL GRIDDLE

Kebabs on skewers

INGREDIENTS

300g chicken, lamb or beef pieces
1 onion cut into chunks
1 punnet cherry tomatoes
1 can pineapple pieces
1 red capsicum cut into chunks
1 bottle of Master Food Red Wine & Garlic Marinade
Salt & freshly ground pepper to taste

METHOD

- Arrange a piece of each ingredient onto skewer. Mix them up to suit, some may be veges only.
- Once prepared, put kebabs into a container and pour marinade over the top.
- Place in fridge overnight.
- Heat grill on medium heat and place on kebabs. Turn constantly to ensure they are cooked through evenly.



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EVOLUTION

Cooking in a
SAUCEPAN & FRY PAN

Potato Rosti with salmon and Mustard Cream

INGREDIENTS

800g desiree potatoes
3 spring onions, thinly sliced
3 eggs, lightly beaten
1/4 cup rice flour
1/2 tsp ground nutmeg
1/3 cup olive oil
200g packet spicy smoked salmon, flaked
Chopped fresh chives & lemon wedges to serve

MUSTARD CREAM

1/2 cup sour cream
1/2 cup mascarpone
1 tbsp seeded mustard

METHOD

- Boil potatoes in a large saucepan of water for about 10 minutes, or until almost tender. Drain, cool and peel. Grate into large bowl. Stir in onions, eggs, flour and nutmeg. Season to taste.
- To make mustard cream, combine ingredients in a small bowl and season to taste. Chill, covered, until ready to serve.
- Heat half the oil in a large fry pan. Add a heaped 1/4 cup of potato. Spread slightly. Cook for about 2-3 minutes each side, or until golden. Repeat to make 12 in two batches of six, covering each batch.
- Top with mustard cream, salmon and chives. Serve with lemon.



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EVOLUTION

Cooking in a
ROASTING PAN

Semolina Cake

INGREDIENTS

- 2 cups fine semolina
- 1/2 cup caster sugar
- 1/2 cup coconut
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 250g block unsalted butter (soft, not melted)
- 1kg tub vanilla yoghurt
- 2 large eggs (room temp)
- 1 tsp vanilla essence

SYRUP

- 3 cups sugar
- 2 cups water
- Squeeze of 1/2 lemon
- 1 cinnamon stick
- Dash of vanilla

METHOD

- In a large bowl, mix all ingredients together with a wooden spoon. Spread mixture (will be soft and runny) into a large greased baking pan and cook in a moderate oven fan forced 160°C till golden brown for 20-30 min.
- Simmer syrup ingredients in a saucepan over the stove for 20 minutes or till cake is cooked.
- Pour hot syrup slowly over hot cake, then cut into slices.