

Newsletter

COBB™

*liberate the **chef** in you!*



SECOND EDITION

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RECIPE OF THE MONTH



 Beef Salad

SEARED BEEF SALAD (Serves 4)

- 1 Medium Rare Fillet
- 1 Packet Rocket Leaves
- 15ml Capers Washed
- 30g Parmesan Shavings
- Salt and Pepper
- 20ml Balsamic Vinegar
- 40ml Olive Oil

- Season and sear the Fillet on the skillet.
- Cook with lid on for 10 minutes on each side.
- Let the Fillet rest for 30 minutes.
- Slice the cooked Fillet in thin slices, top with Rocket, Parmesan, Capers and seasoning.
- Mix the balsamic vinegar and olive oil together and drizzle over the salad.
- Eat with Focaccia or Garlic Bread for a light lunch.

Cobb allows the Chef to be liberated in you!

 Cobb

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TOP COOKING TIPS FROM COBB

- When you have finished cooking, don't forget to remove the Dome Cover and Grill Grid to allow the Briquettes/Charcoal or Cobble Stone to burn out.
- Before you get started, always allow time for the Grill Grid to get hot.
- The Cobb is designed to cook just like an oven so when roasting, baking, or smoking, the Dome Cover must be on to ensure an even distribution of heat.
- The size and weight of the food will determine the number of briquettes /charcoal required as well as the length of time to cook. Always remember that the quality of charcoal used can also affect estimated cooking time. 1 Cobble Stone or 8-10 Briquettes 250/300g charcoal gives up to 2 hours cooking time when used in the Cobb.
- You can grill with or without the dome cover

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THE TIP IS EASY CLEANING

- Add water into the moat: this assists with cleaning so you can get back to the party. Always ensure that liquid amount never exceeds 250ml.

- Make use of a non stick spray before cooking and wash in soapy water with a sponge or cloth after use.

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**HELP US TO HELP YOU
BECOME A COBB FACEBOOK FAN – TELL US WHAT’S ON YOUR MIND**



Your comments count and we want to hear from you. Tell us about yourself and your recent Cobb experience. We will feature your story and “best” recipe on our global website as well as blog worldwide. You stand a chance to win every time.

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UPCOMING SPECIAL EVENTS TO REMEMBER

National Braai Day – 24 September 2011: Join us as we celebrate national braai day. Details to follow in next newsletter edition.

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**STORE DEALS NOT TO BE MISSED THIS MONTH:
(VALID UNTIL 30 SEPTEMBER 2011)**



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WAS R1 699 - YOU SAVE R200



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 Heading

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