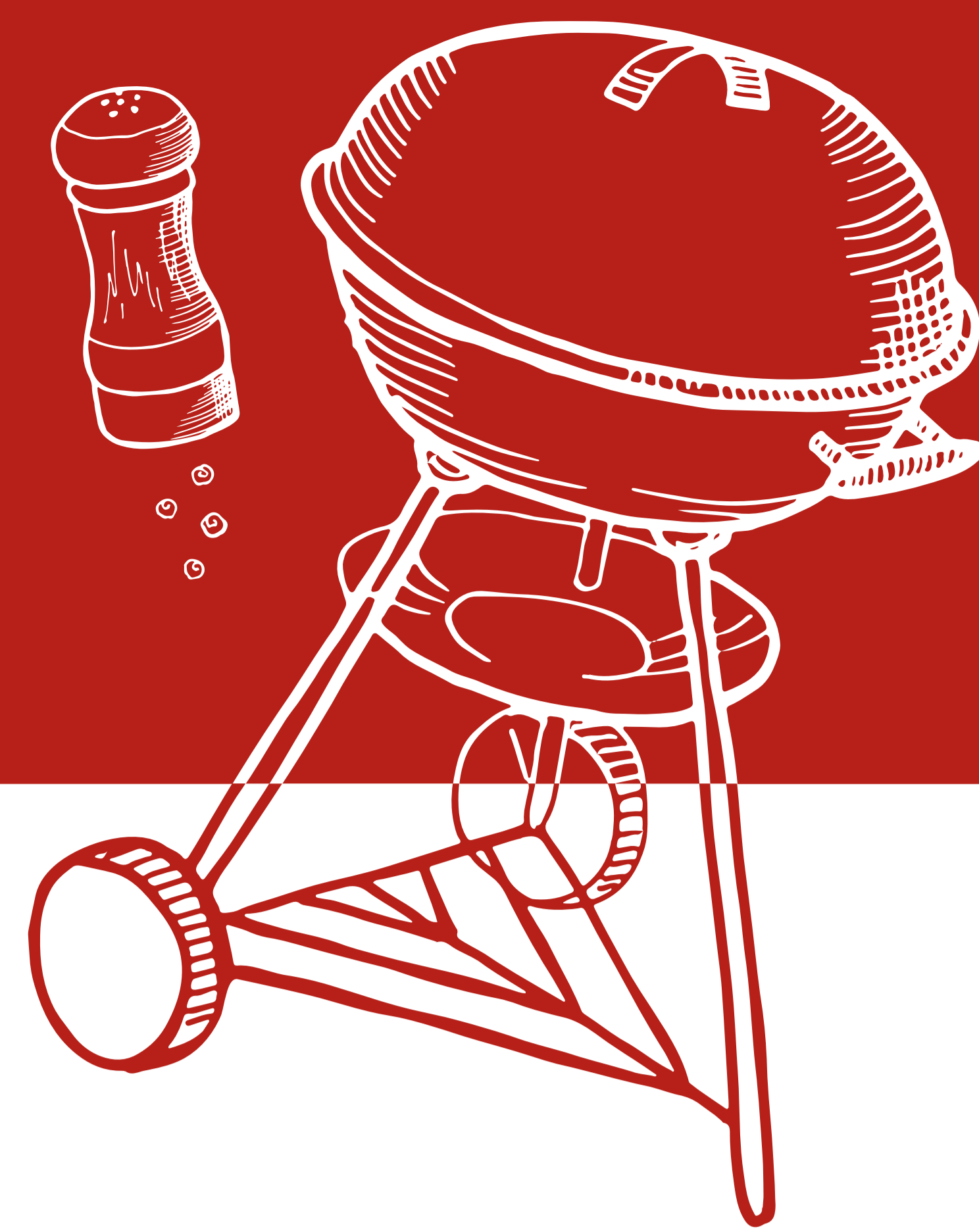


MENU RECOMMENDATION FOR YOUR BBQ PARTY



Here you can find everything
you need for your perfect BBQ party!

Serves 8 persons



Grilled food

- 8 pc. big potatoes
- 8 pc. chicken drumsticks
- 500 g tofu (very firm)

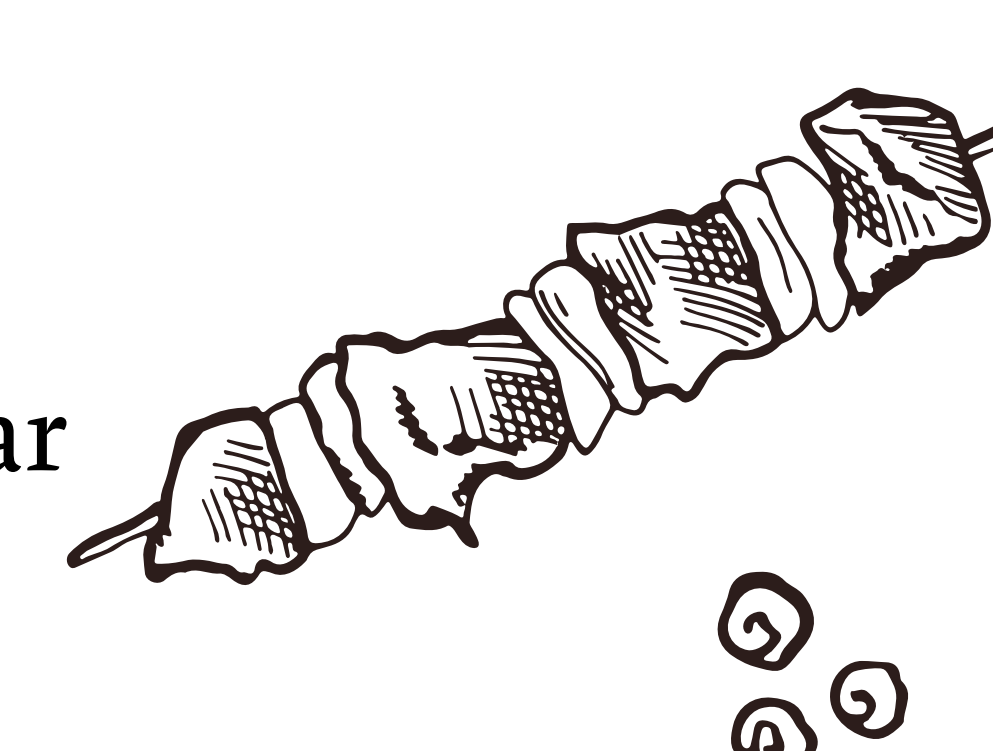
Fruit & Veg

- 1 can pineapple
- 50 g chopped nuts
- 70 g pine nuts
- 120 g almonds
- 250 ml pineapple juice
- 4 pc. apples
- 3 pc. zucchini
- 3 pc. onions
- 2 pc. paprika
- 4 pc. tomatoes
- 1 pkg. arugula
- 1 bunch of coriander
- Lemon juice

Dairy & co

- 250 g cream cheese
- 450 g unsweetened yogurt
- 4 pc. egg yolk
- 4 pc. eggs
- 250 ml milk
- 100 g parmesane
- 70 g ricotta
- 200 g greek feta
- Butter

Other

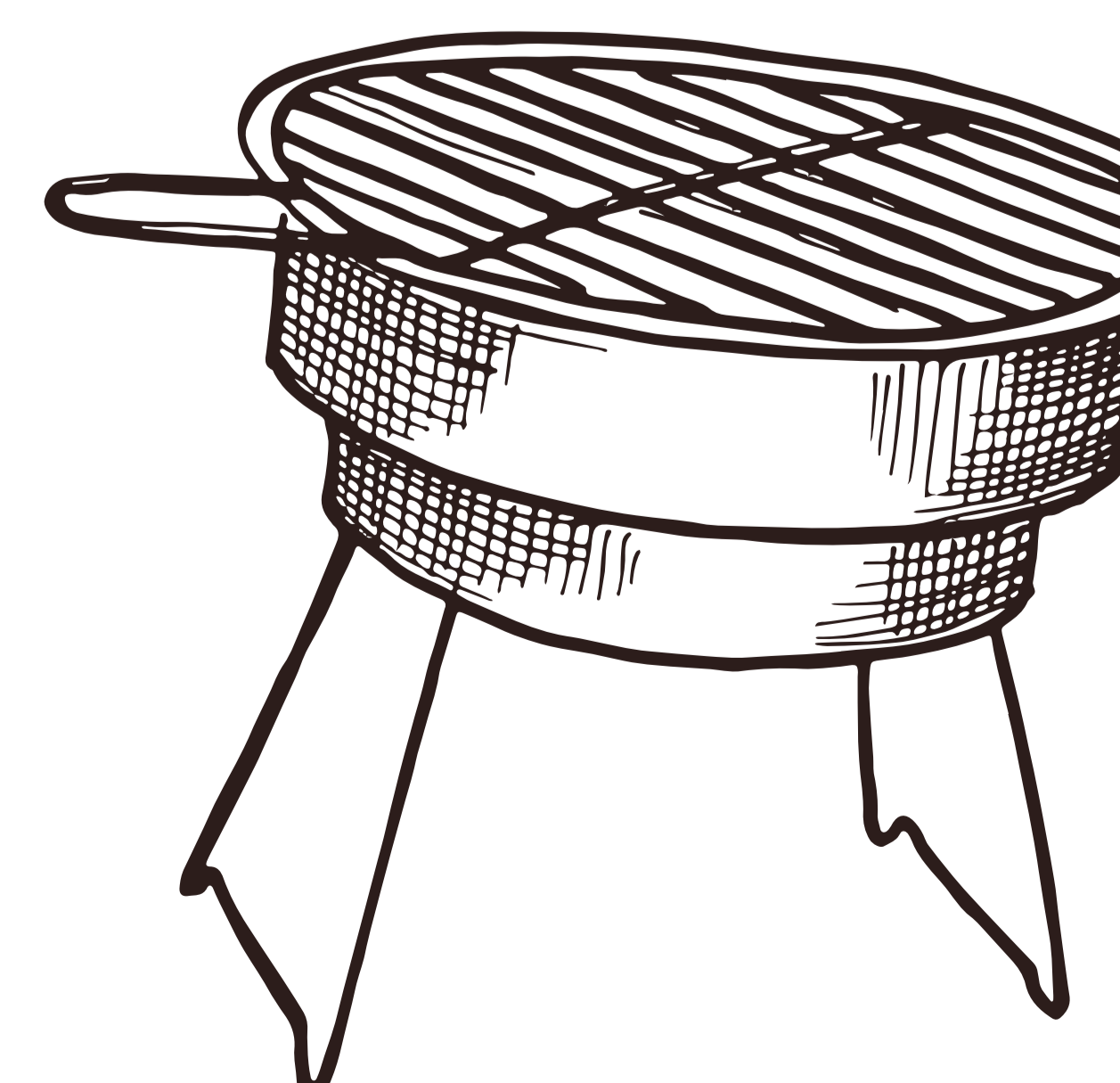
- 
- Tomato paste
 - Ketchup
 - Apple cidre vinegar
 - Oil
 - Soy sauce
 - Vegetable broth
 - Honey
 - Balsamic vinegar, dark
 - Sugar
 - 200 g ciabatta
 - 250 g polenta
 - 18 pc. wooden skewers
 - 4 pc. bread rolls (dry)

Kotányi Herbs & Spices

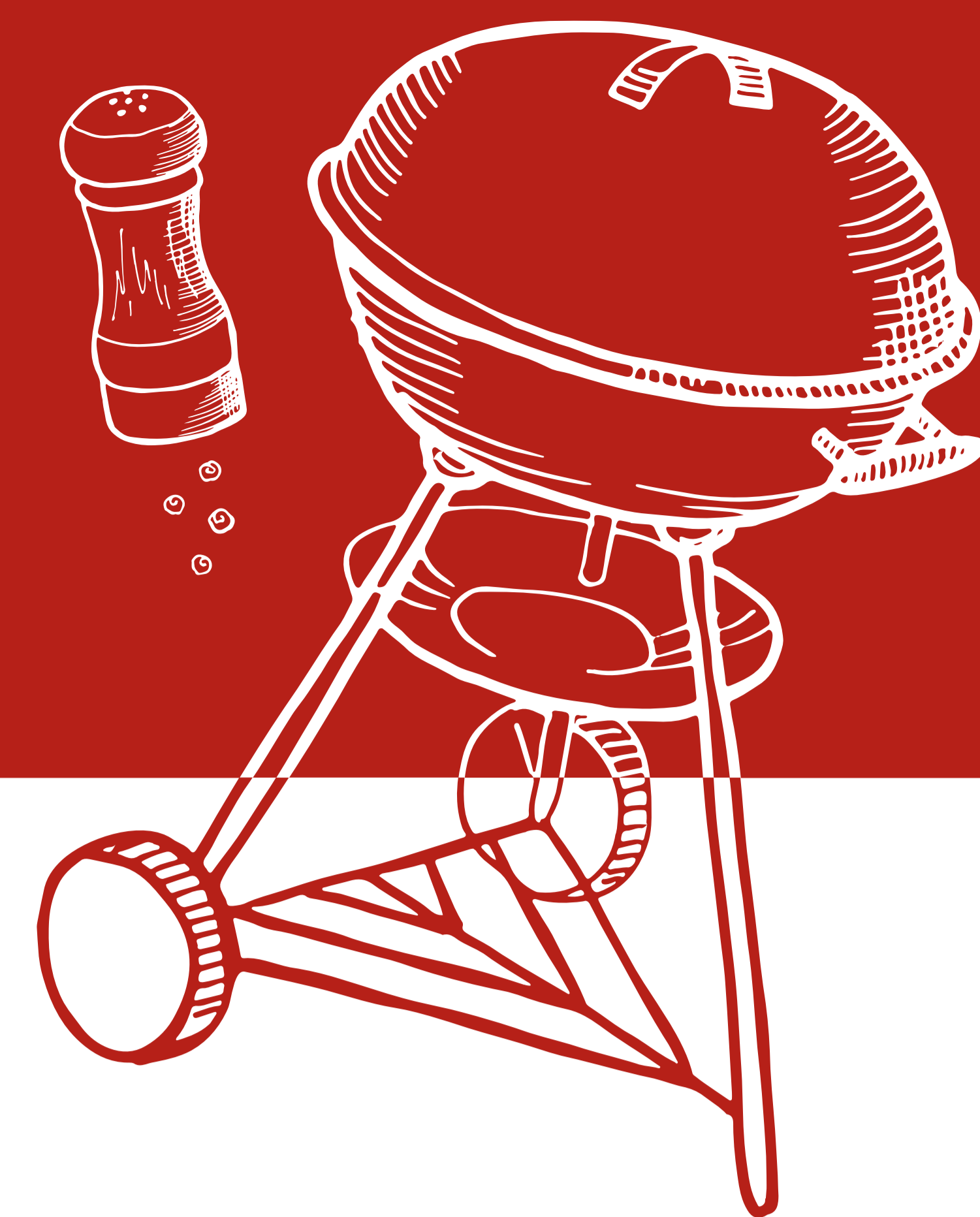
- | | |
|-----------------------------|-----------------------------------|
| Curry Madras | Lemon peel, chopped |
| Chili, hot | Bourbon vanilla sugar |
| Sea salt, coarse | 2 pc. Bourbon Vanilla Pods, whole |
| Gyros seasoning mix | Cinnamon, ground |
| Marjoram, crushed | Paprika, smoked |
| Parsley, chopped | Garlic granules |
| Thyme, crushed | Curcuma, ground |
| Pepper rainbow, whole | Coriander, ground |
| Grill poultry seasoning mix | Tomato Herbs, spicy |



**TIP: DON'T FORGET
DRINKS AND
SOME SNACKS!**



TIPS & TRICKS



To minimise stress on the day of your barbecue, here are a few useful tips to help you prepare the recipes!

We wish you lots of fun!



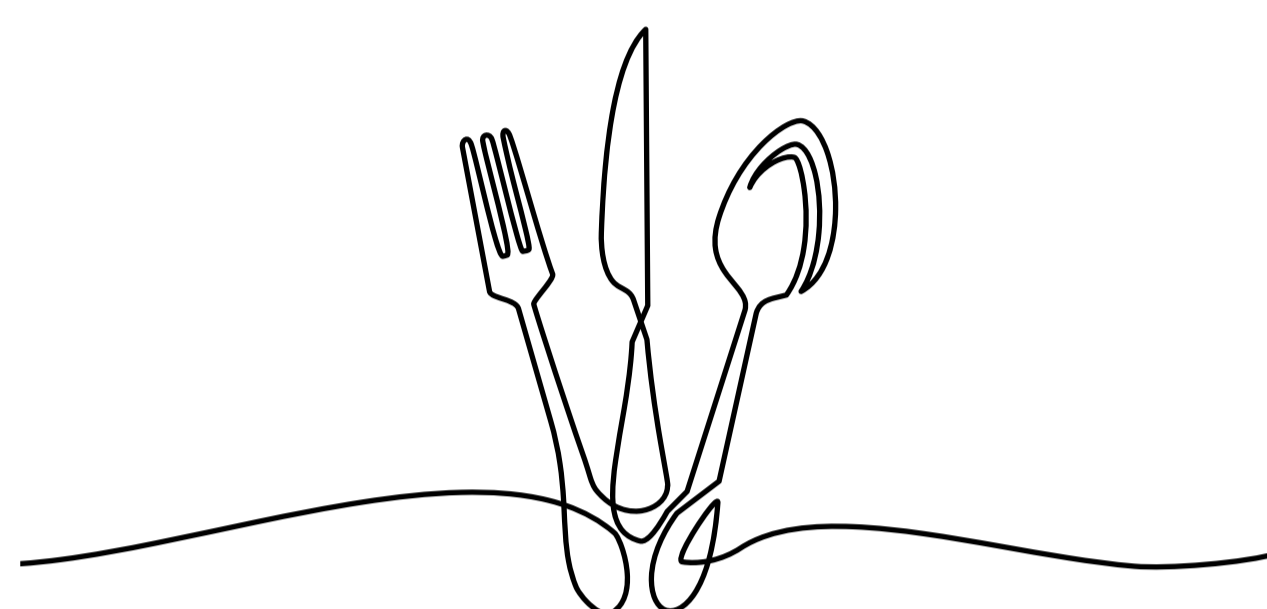
Baked Potatoes with Curry Yoghurt Cream

Prep time: 45-60 minutes

You can easily prepare the curry yoghurt cream in advance!

So that the jacket potatoes are guaranteed to be done: Cook them for about 10 minutes before putting them on the grill.

To make the dish vegan, simply replace cream cheese + yoghurt with vegan skyr yoghurt!



Chicken Hawaii Style

Prep time: 90-95 minutes

Marinate the chicken the night before. This provides more flavour and saves you time.

You can also prepare the polenta beforehand. Same goes with the veggies for the ratatouille.

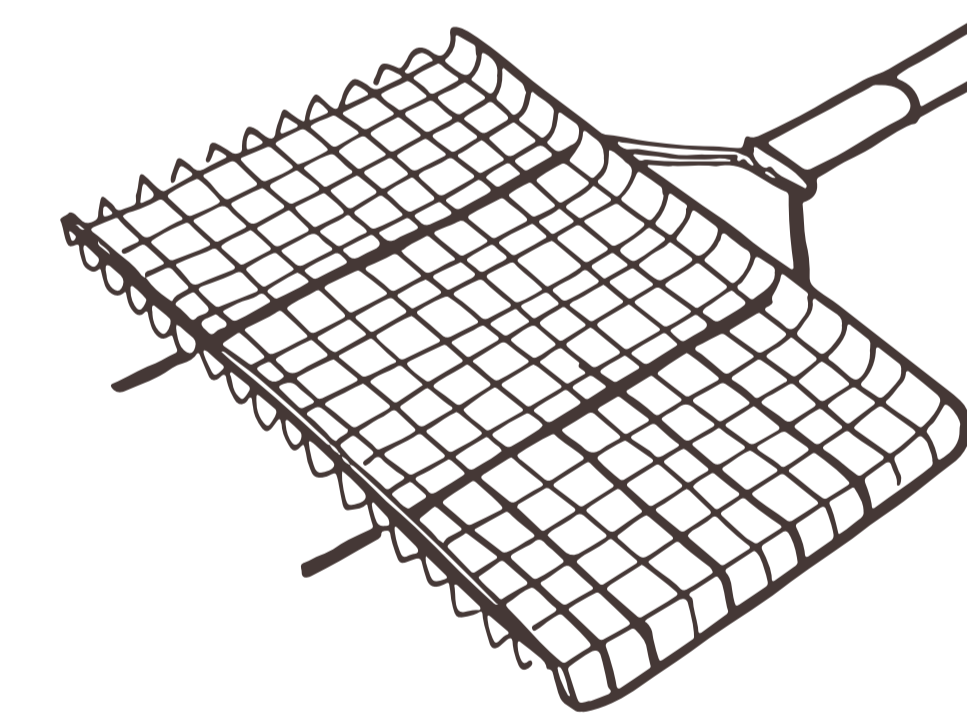


Tofu Skewers

Prep time: 30-45 minutes

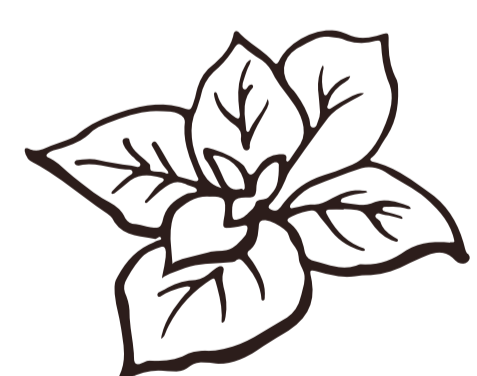
As with the chicken, marinate the tofu preferably the evening before.

Pro tip: Grill the skewers in fish tongs - easier flipping guaranteed!



FANCY A MOCKTAIL?

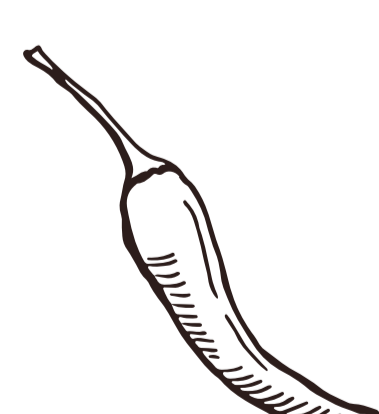
Try our Virgin Mojito
120 ml lime juice (2-3 limes)
750 ml soda
Ice cubes, as required
50 g sugar
3 tbsp Kotányi Green Mint
Fresh mint leaves



Bread Salad with Ricotta and

Mediterranean Seasoning

Prep time: 15-20 minutes



Instead of ciabatta, you could easily use a high quality baguette, as long as you use white bread.

Tip: Add a crushed clove of garlic when toasting the bread - it brings more flavour to the salad!

If you replace the ricotta with vegan feta, for example, and the honey with agave syrup, you have a plant-based version.

Vanilla bread pudding

Prep time: 80-90 minutes

You could also use hazelnuts or almond. Choose your favourite!

Tip: The bread rolls can easily be replaced by brioche, sandwiches and yeast plaits.

Vegan version: Replace milk and butter with the plant-based alternatives plant-based alternatives, and instead of beaten egg whites simply use aquafaba, which just as well.