ROMMELSBACHER

BBQ PLEASURE

Tasty barbecue recipes for the electric barbecue

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BARBECUE GRILL BBQ 4000 • BBQ 4100/S

A true champion for pure grilling pleasure

Barbecue grill BBQ 4000

- housing and hinged lid made of solid steel with a heat-resistant and sturdy paint finish, 4 stable feet for a secure stand
- high-quality 2-piece grill grid made of solid cast iron
- hinged lid with heat-insulating aluminium heat protection shield, for optimum heat distribution and heat storage
- corrugated grilling surface for typical grill marks, also suitable for preparing pizza (with pizza stone)
- practical external temperature gauge
- powerful stainless steel heating element for quick heating up
- temperature infinitely adjustable up to 300 °C
- removable temperature control, extra-long XL power cord (1.75 m)
- side handles for safe handling, removable drip tray

Barbecue grill with grill caddy BBQ 4100/S
Set consisting of:

Barbecue grill BBQ 4000 (see left) and
Grill caddy BGW 100

- solid construction for stable and safe stand
  - 4 standpipes made of stainless steel
  - 2 wheels for high mobility
- 2 removable table supports to be attached to the side handles
- practical storage compartment, mounting material

grill grid made of solid cast iron

300 °C

Grill caddy BGW 100

since 1928
Quality
Made in Germany

up to 380°C

ETM TESTMAGAZIN
ROMMELSBACHER
CG 2303/E
SEHR GUT 93,3%
Vergleichstest
8 elektrische Tischgrills
4 × sehr gut, 4 × gut
12/2021
www.etm-testmagazin.de

Issue 12.2021

CERAN® GRILL CG 2303/E

Delicious, creative, low-fat: grilling on glass like a professional – produced in Germany

- superior, easy-care casing made of brushed stainless steel
- shapely Softline design
- genuine SCHOTT CERAN® grill surface with integrated keep-warm zone
- powerful heating element for quick heating-up and optimal heat distribution
- temperature range up to 380 °C, perfect for searing
- infinitely variable temperature
- retractable knob, child-proof and splash-guarded
- integrated, removable stainless steel fat collection channel and lift-up foot for slant position for healthy low-fat grilling
- pilot lamp, overheating protection
- grill surface: 36 x 27 cm
- Including: cleaning scraper

CERAN® GRILL CG 2308/TC

Innovative elegance "Made in Germany" – grilling at its best

- superior, easy-care casing made of brushed stainless steel
- shapely Softline design
- genuine SCHOTT CERAN® grill surface with integrated keep-warm zone
- powerful heating element for quick heating-up and optimal heat distribution
- temperature range up to 280 °C, perfect for searing
- desired temperature can be set from 80 °C to 280 °C in steps of 10
- LED-display, precise electronic control and indication of the actual temperature
- signal tone when desired temperature is reached
- simple operation via touch control sensors
- integrated, removable stainless steel fat collection channel and lift-up foot for slant position for healthy low-fat grilling
- residual heat indication, overheating protection
- grill surface: 36 x 27 cm
- Including: cleaning scraper

since 1928
Quality
Made in Germany

Rommelsbacher
Ceran Grill CG2308
TECHNIK ZU HAUSE.de
sehr gut
Flächen-Grill bis 300 Euro

Issue 10.2014

TESTSIEGER
Haus & Garten Test 1.2012
(1,6) gut
Rommelsbacher CG 2308/TC
www.hausgartentest.de
Ein echter Grillkünstler, schnell und edel noch dazu

Issue 1.2012

Issue 7.2018

TABLE TOP GRILL BBQ 2003

Grilling with full flavour – with turbo grilling zone to be set in addition

- detachable aluminium die-cast grill plate with integrated heating elements
- turbo grilling zone to be set in addition for quick searing
- infinitely variable temperature regulation
- perfect surface utilisation:
  - ribbed area for typical grill marks
  - flat Teppanyaki surface for meat, fish, vegetables etc.
- superior 3-layer non-stick coating QuanTanium® for best grilling results and super easy cleaning
- integrated fat drain for healthy low-fat grilling
- removable drip pan
- pilot lamp
- heat-insulated handles for safe use
- grill surface: 50 x 25 cm
- Including: detachable splash guard/wind shield and cleaning scraper

turbo grilling zone to be set in addition

TABLE TOP GRILL BBQ 2025

Pure grilling pleasure indoors and outdoors

PFAS FREE

2 m XXL power cord

Issue 5.2022

- 2 high-quality reversable grill plates made of solid aluminium die-cast, 22.5 x 28.5 cm each
- versatile combination possibilities:
  - corrugated grilling surface for typical grill marks
  - smooth Teppanyaki surface
  - both grilling areas can be regulated separately
- temperature infinitely settable up to 230 °C
- high-quality ceramic non-stick coating (PFAS-free)
- suitable for cleaning in the dishwasher
- grill plates slightly inclined inwards for low-fat grilling
- on/off switch, pilot lamps, double overheating protection
- extra-long XXL power cord (2 m)
- removable drip tray, removable splash guard/windscreen

Reversable grill plates with high-quality ceramic non-stick coating (PFAS-free)

CONTACT GRILL KG 2025

Maxi Grill

PFAS FREE

Multifaceted grilling experience for gourmets

★ **maximum grilling experience:**
- ☆ **contact grilling – classic double-sided grilling**
- ☆ **gratinating & gentle cooking – preparing tasty paninis & toasts, height-adjustable in 5 positions for perfect adjustment to the food**
- ☆ **as fully-fledged tabletop & party grill – with hinged grill plates for double grill surface**

★ **extra BBQ function – the electronics detect when the grill plates are open and automatically switch to BBQ mode – stable temperature up to 230 °C guaranteed**

quick and easy gratinating!

Additional features:
- elegant design with high-quality stainless steel application
- easy-care casing with anti-fingerprint coating
- 2 large rotary knobs, grill surfaces can be controlled separately
- 2 solid, removable die-cast aluminium grill plates (41.5 x 20.5 cm)
  - o 1 ribbed grill surface for the typical grill pattern
  - o 1 smooth teppanyaki grill surface for fish, vegetables & desserts
- high-quality, ceramic non-stick coating (PFAS-free), especially sturdy and scratch-resistant
- precise electronic temperature control in 15 levels from 60 °C to 230 °C
- LED display, start/stop button, 60-minute timer
- fat drain with integrated drip tray for healthy, low-fat grilling
- safe due to 4-fold overheat protection and non-slip feet

the temperature can be selected separately for each plate

Optional accessories:

Waffle plate set KG 25-WA
for 4 thick Belgian waffles

Grill plate set KG 25-GF
- 1x plate with ribbed grill surface for typical grill pattern
- 1x plate with flat teppanyaki grill surface (e.g. for fish and vegetables)

MEAT SKEWERS

INGREDIENTS

200 g pork
e.g. from the neck

10 – 15 dates

10 slices of bacon

smoked paprika powder

vegetable oil

ALSO

shaslik skewers

PREPARATION

1. Soak the shaslik skewers in warm water for 15 minutes.
2. Cut the meat into equal cubes.
3. Put meat, dates and ham alternately on each skewer.
4. Season the skewers with smoked paprika powder, brush with oil and grill on all sides until browned.

SALMON SKEWERS

INGREDIENTS FOR THE SKEWERS:

600 g salmon fillet

1 lemon

INGREDIENTS FOR SALAD AND DRESSING

1 bunch of radishes

1 small cucumber

1 bunch of fresh dill

1 tbsp mustard

1 tbsp vinegar

1 pinch of salt

pepper

1 tbsp honey

4 tbsp olive oil

ALSO

shaslik skewers

PREPARATION

1. Soak the skewers in water for 15 minutes.
2. Cut the salmon into approx. 6 x 6 cm squares.
3. Wash the lemon and cut into thin slices.
4. Finely dice the radishes and cucumber and place in a bowl. Prepare a dressing from the mustard, vinegar, salt, pepper, honey, dill and olive oil. Pour the dressing over the vegetables and mix everything well.
5. Remove the skewers from the water. Put a slice of lemon and a piece of salmon alternately on each skewer.
6. Brush the skewers with olive oil, season with salt and pepper. Grill evenly over a medium heat.
7. Serve the salad with the salmon skewers.

Table top grill BBQ 2003

For 4 portions

TORTELLINI SKEWERS

INGREDIENTS

250 g tortellini
(e. g. with meat filling)

approx. 8 slices of Parma ham

approx. 10 – 15 cherry tomatoes

fresh basil

vegetable oil

ALSO

shaslik skewers

PREPARATION

1. Soak the skewers in warm water for 15 minutes.
2. Cook the tortellini "al dente" according to pack instructions. Then drain and leave to cool.
3. Wash tomatoes and basil.
4. Cut the ham in half if necessary and roll up.
5. Put tortellini, ham and tomatoes alternately on each skewer.
6. Brush the skewers with oil and grill from all sides over a medium heat.
7. Garnish with basil after grilling.

CERAN® grill CG 2303/E

For 4 portions

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POTATO CRUSH POTATO WAFFLE

INGREDIENTS

1200 g potatoes
6 medium eggs
200 g spelt flour
200 ml almond milk
Salt, pepper, nutmeg
Sunflower oil

OPTIONAL

Chives, parsley, onions, chili

PREPARATION WITH CONTACT GRILL KG 2025

1. Boil the potatoes in their skins and let them cool.
2. Peel the potatoes and mash them.
3. Prepare a batter using all the ingredients.
4. Brush the waffle plates of the contact grill with oil and preheat to 200°C.
5. Spread the batter evenly into the waffle molds and bake for approx. 6–8 minutes.

Contact grill KG 2025

For 4 portions

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BURGER TACOS

INGREDIENTS

400 g minced meat, mixed

6 tortilla corn wraps

salt, pepper, paprika powder

6 slices of cheddar cheese

1/2 head of lettuce,
e.g. iceberg lettuce

3 large gherkins

2 onions, red

approx. 10 cocktail tomatoes

sunflower oil to coat the plates

FOR THE SAUCE

4 tbsp mayonnaise

2 tbsp ketchup or BBQ sauce

2 tbsp sweet and sour sauce

1 tbsp mustard

1 tbsp vinegar

PREPARATION

1. Season the minced beef with salt, pepper and paprika powder and mix well.
2. Spread the beef mixture thinly over the tortilla corn wraps and press on.
3. Brush the teppanyaki area with oil and grill the wrap on the meat side first at medium temperature until it is browned to your liking.
4. Then turn the wrap over and place a slice of cheese on top and allow to melt.
5. Peel the onions, cut in half and slice thinly.
6. Cut the tomatoes and gherkins into thin slices.
7. Cut the lettuce into thin strips.
8. Make a sauce from the mayonnaise, ketchup, sweet and sour sauce, mustard and vinegar.
9. Top the finished wrap with the lettuce, tomatoes, gherkins, onions and sauce.

For 6 portions

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SMART & WILD

FINE VENISON MADE EASY

INGREDIENTS

800 g venison loin

500 g green beans

750 g croquettes

1 jar cranberry jam

1 jar creamed horseradish

Sunflower oil

Salt, pepper

OPTIONAL

Mushroom cream sauce, orange

PREPARATION WITH CONTACT GRILL KG 2025

1. Remove the croquettes from the freezer and let them thaw.
2. Wash the orange and cut it into thin slices.
3. Wash and trim the green beans, then cut them into bite-sized pieces.
4. Lightly brush the Teppanyaki plate of the contact grill with oil.
5. At 180°C, place the green beans and croquettes on the Teppanyaki plate and sauté them.
6. When the side dishes are almost done, briefly sear the venison on all sides.
7. Remove the meat from the grill and let it rest, covered, for a few minutes; season with salt and pepper.
8. Arrange all components on plates and serve.

TIP

If desired, you can add a fresh touch to the dish with some lime zest.

Contact grill KG 2025

For 4 portions

PULL APART BREAD

INGREDIENTS FOR THE DOUGH

500 g wheat flour type 405

1 sachet of dry yeast

250 ml lukewarm water

50 ml olive oil

5 – 10 g garlic salt

INGREDIENTS FOR THE HERB BUTTER

100 g butter

zest of half a lemon

1/2 tsp salt

approx. 50 g fresh herbs, e.g.

rosemary, thyme, chives, pepper

ALSO

ovenproof baking tin

PREPARATION

1. Pour the flour and salt into a mixing bowl and mix with the yeast.
2. Gradually add the water and stir in.
3. Then add the olive oil.
4. Knead the dough for at least 10 minutes.
5. Leave the dough to rise in a warm place for an hour.
6. Put the softened butter together with the herbs, garlic, salt and lemon zest in a multi chopper and blend to a homogeneous herb butter.
7. Roll out the yeast dough on a floured work surface and spread with the herb butter.
8. Cut out squares from the dough and place upright in an ovenproof baking tin.
9. Leave the bread to rise for another 30 minutes. Spread rests of the herb butter over the bread.
10. Bake the bread in the grilling area with the lid closed at approx. 180 °C for 30 – 40 minutes.

Barbecue grill BBQ 4000

For 1 bread

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EGGPLANT BURGER

INGREDIENTS

0.5 broccoli

2 eggplants

120 g tomatoes

20 g sprouts

60 g walnut kernels

60 g Gouda cheese

30 g pesto rosso

2 eggs

4 tbsp olive oil

salt

pepper

PREPARATION

1. Roughly chop the walnuts and roast in a pan without oil for 3 – 4 minutes.
2. Wash the broccoli, cut into florets and finely grate using a multi chopper or a grater.
3. Finely grate the cheese.
4. Finely chop the nuts in a multi chopper or with a knife.
5. Mix the broccoli, cheese, nuts and egg well.
6. Season to taste with salt and pepper.
7. Shape the mixture into patties and fry on the electric table grill for approx. 2 minutes on each side. Then turn the patties carefully.
8. Wash the eggplants and cut into slices approx. 0.8 cm thick, season with salt.
9. Dap the eggplant slices dry and place on the ribbed side of the grill. Grill for 3 – 4 minutes on each side.
10. Wash and slice the tomatoes.
11. Spread pesto on one grilled eggplant slice at a time, top with broccoli patty, tomato slices and sprouts.
12. Place the second slice of eggplant on top and serve.

For 2 portions

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MOZZARELLA MOMENTS

INGREDIENTS

4 baguettes

2 mozzarella balls

2–3 small vine tomatoes

1 pot fresh basil

1 jar pesto Genovese

Salt, pepper

Vegetable oil

ADDITIONALLY

Balsamic glaze

PREPARATION WITH CONTACT GRILL KG 2025

1. Slice the baguettes open. Spread pesto on both sides.
2. Slice the mozzarella and tomatoes, then use them to fill the baguettes.
3. Season with salt and pepper. If desired, drizzle some balsamic glaze on top.
4. Place the top half of the bread back on.
5. Brush the plates of the contact grill with vegetable oil.
6. Grill the baguettes at 180°C for a few minutes in the contact grill.

Contact grill KG 2025

For 4 portions

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BURGER WITH GRILLED VEGETABLES

INGREDIENTS

250 g minced beef
2 burger buns, sliced
1 small bell pepper
1/4 chili pepper
1/2 zucchini
1/2 red onion
120 g peeled tomato
6 g parsley, fresh
1/2 tsp sugar
2 tbsp olive oil
salt
pepper

PREPARATION

1. Preheat the table grill to medium heat.
2. Wash the parsley, shake dry and chop.
3. Wash, deseed and finely dice the chili pepper.
4. For the sauce, puree the peeled tomatoes with the parsley and chilli in a blender (or similar).
5. Season the sauce with salt, pepper and sugar, then set aside.
6. Wash the zucchinis and cut lengthwise into slices.
7. Wash the peppers, remove the seeds and cut into wedges.
8. Peel and slice the red onion.
9. Season the vegetables with salt and drizzle with oil.
10. Season the minced beef well with salt and pepper and shape into burger patties.
11. Place the patties and vegetables on the grill and grill for 5 - 6 minutes on both sides.
12. Cut open the buns, place them cut-side down on the grill and heat briefly.
13. Spread one half of the buns with the sauce, top with grilled vegetables and burger patties. Place the other half bun on top and secure with a wooden skewer if necessary.

For 2 portions

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MITITEI (MICI)

'Mititei', also known as 'Mici', are spicy grilled minced meat rolls that are very popular in Transylvanian cuisine.

INGREDIENTS

250 g pork or minced pork

250 g lamb or minced lamb

500 g beef or minced beef

1/2 tbsp salt

1/2 tbsp pepper

6 cloves of garlic

1/2 tsp ground coriander

1/2 tsp cumin

1 tsp baking powder

150 ml sparkling mineral water

PREPARATION

1. The rolls should be prepared the day before, as they need to rest for several hours before grilling.
2. Pass the meat through a mincer and mix well. Or put the three types of minced meat in a bowl and mix well.
3. Peel and finely chop the garlic. Stir into the minced meat mixture together with the spices.
4. Dissolve the baking powder in the mineral water and work into the meat mixture.
5. Now you can form small rolls (about 10 cm long) with moistened hands.
6. Cover the formed rolls and place in the fridge for several hours or preferably overnight.
7. Fry the Mititei on the electric grill for approx. 4 minutes on each side and serve hot.

TIP

Traditionally, Mititei are enjoyed with mustard, white bread and sakuska*

***Sakuska recipe on our blog**

For 4 – 5 portions

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GRILLED PINEAPPLE WITH MINT SUGAR

INGREDIENTS FOR THE MINT SUGAR

15 stalks of fresh mint

125 g sugar

1 pinch of lemon zest

INGREDIENTS FOR THE PINEAPPLE

1 pineapple

75 ml rum (alternatively apple juice)

15 g brown sugar

4 tbsp honey

2 tbsp clarified butter

PREPARATION OF THE MINT SUGAR

1. Pluck the mint leaves and chop in a multi chopper together with a good half of the sugar and the lemon zest until the sugar turns nice and green.
2. Then add the remaining sugar and mix in.

PREPARATION OF THE PINEAPPLE

1. Cut off both ends of the pineapple and remove the peel. Cut the pineapple into 2 – 3 cm thick slices and cut out the hard core with a corer.
2. Mix the rum (or apple juice) with the sugar and place in a cling bag with the pineapple. Seal the bag, shake briefly and leave the pineapple to marinate for at least 1 hour. Alternatively, the pineapple and other ingredients can be vacuum sealed in a vacuum container and thus marinate more quickly.
3. Heat the glass ceramic grill to level 7, add a little clarified butter to the grill and place the pineapple slices on top.

For 4 portions

RASPBERRY SMOOTHIE PANCAKES

INGREDIENTS

200 g raspberries

1 banana

100 g oat flakes

1 tsp baking powder

100 ml whole milk

1 tbsp sugar

1 egg

0.5 tbsp vegetable oil

80 g natural yoghurt

30 g almonds

2 tbsp maple syrup

PREPARATION

1. Wash and drain the raspberries.
2. Peel the banana and cut into slices.
3. Place 2/3 of the raspberries, banana, rolled oats, baking powder, milk, sugar and egg in a table blender and blend for about 10 seconds. Do not blend for too long, as the mixture should not be too firm.
4. To start, lightly brush the grill surface with oil and heat up. Then place the batter in small portions on the hot surface and bake for approx. 3 minutes on each side. You can pour the batter directly from the jug of the table blender onto the hot plate.
5. Then enjoy the pancakes with yogurt, maple syrup, raspberries, nuts or another topping of your choice.

For 3 portions

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