



STEIN'S AT HOME

# The Barbecue Box

Ceviche of Sea Bass

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Spatchcock Chicken

with tarragon butter

-

Ribeye Steaks

with Rick's peppermix

-

Potato Salad

-

Tomato and Thyme Salad

with mixed leaves

-

Strawberry Cheesecake



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## Ceviche of Sea Bass

**Ingredients:** Skinned seabass fillets | Limes | Coriander | Tomato, pomegranate seeds, chilli and shallot mix

Thinly slice the **sea bass** into 2cm pieces, on the diagonal and place into a bowl, season with ½ teaspoon of **salt**. Cut the **limes** in half and squeeze over the sliced **seabass**. Allow to cure for 10-15 minutes, turning occasionally. Roughly chop some of the **coriander**.

Lay the **fish** out on a large sharing plate and scatter with the **tomato, pomegranate seeds, chilli and shallot mix**. Scatter with the roughly chopped **coriander**.



*Perfect to tuck into while your barbecues heats up. - Jack*

## Spatchcock Chicken with Tarragon Butter

**Ingredients:** Spatchcock chicken | Tarragon butter

Preheat your barbeque or turn on your grill to 240°C

Season the **chicken** with **salt and pepper** and BBQ or cook the **chicken** in the oven for about 20 minutes (10 minutes on each side.)

Melt the **tarragon butter** and pour over the **chicken**.



*When you have good produce, the less you do with it, the better. - Rick*

## Ribeye Steaks with Rick's Peppermix

**Ingredients:** Ribeye steaks | Rick's peppermix

Brush the **steaks** with oil, liberally sprinkle with some of the **peppermix** (this includes salt).

Cook on the BBQ for 7-10 minutes, depending on your liking, turning over halfway through. Or cook under your grill or on a ribbed cast iron pan on your stove. Leave to rest in a warm place for 10 minutes.



## Potato Salad

**Ingredients:** Cooked potatoes | Spring onions | Mayonnaise

Heat the **potatoes** either in the microwave for 2 minutes or in the bag in simmering water for 10 minutes.

Quarter the cooked **potatoes**, slice the **spring onions** and combine with some of the **mayonnaise** in a serving bowl.



## Tomato & Thyme Salad with mixed leaves

**Ingredients:** Cherry tomatoes | Red onion | Mixed leaves | Thyme | Vinaigrette

Quarter the **cherry tomatoes** and lightly season with **salt**.

Finely slice the **red onion**.

Mix together in a bowl with the **salad leaves**, some of the **thyme** and the **vinaigrette**.



## Strawberry Cheesecake

**Ingredients:** Cheesecake

Unscrew the jars and serve.

*Summer berry cheesecake, the perfect way to end our barbecues box. - Jack*



**Note:** We have included plenty of herbs and condiments so you can enjoy any left over with a future meal.