

STEIN'S AT HOME

The Barbecue Box

Ceviche of Sea Bass

-

Spatchcock Chicken
with tarragon butter

-

Ribeye Steaks
with Rick's peppermix

-

Potato Salad

-

Tomato and Thyme Salad
with mixed leaves

-

Strawberry Cheesecake



Listen to Rick's playlist

Search **Spotify** for **Stein's Sounds** or scan the
code to listen to Rick's favourite kitchen tracks.



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 $\frac{1}{2}$ 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 barbecue 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**.



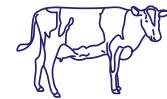
*When you have good produce, the less you
do with it, the better. — Rick*

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

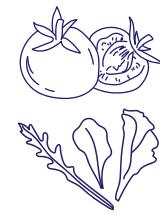


Heat the **potatoes** either in the microwave for 2 minutes or in the bag in simmering water for 10 minutes.

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.