

G R I L L M A S T E R ™

# THE COOKBOOK

Volume 1



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THE COOKBOOK

# GRILLMASTER™

Welcome to the world of the GrillMaster™ Electric Grill, where culinary mastery meets everyday convenience. This recipe book is your gateway to exploring the full potential of your multifunctional grill. Inside, you'll find a delectable collection of easy-to-follow recipes that are sure to impress, whether you're cooking for a hungry family or treating yourself to a solo culinary adventure.

Let the GrillMaster™ guide you to effortless, flavorful cooking, every day.





THE COOKBOOK

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THE COOKBOOK

# MAIN DISHES

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SALT AND BLACK PEPPER

# SIRLOIN STEAK



**FUNCTION**  
GRILL



**PREHEAT**  
Per machine instructions



**COOK TIME**  
6 minutes



**SERVINGS**  
1

## SIRLOIN STEAK

### INGREDIENTS

SIRLOIN STEAK	1 STEAK, 4CM THICK
SALT	AS DESIRED
BLACK PEPPER	AS DESIRED
OLIVE OIL	1 TABLESPOON



### DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **HI** and the time to **6 minutes**. Press **START** to initiate preheating. Rub the steak with olive oil, and season both sides with salt and freshly ground black pepper.
- II Once preheated, place the steak on the hot grill grate, close the cooking lid, and cook for 3 minutes. Follow the GrillMaster's instructions to flip the steak and grill the other side for another 3 minutes.
- III Remove the steak from the GrillMaster, and let it rest on a cutting board for 5 minutes. Slice against the grain, and serve immediately.

Note: Cooking time and temperature are based on a 4cm thick steak for medium-rare. Adjust for other thicknesses or doneness levels.

### TIPS

- Let the steak rest for 5 minutes before slicing to allow the juices to redistribute, ensuring a tender and flavorful bite.

SMOKY BARBECUE GLAZE

# SLOW ROASTED PORK RIBS



**FUNCTION**  
ROAST



**PREHEAT**  
Per machine instructions



**COOK TIME**  
4 hours 12 minutes



**SERVINGS**  
2

## SLOW ROASTED PORK RIBS

### INGREDIENTS

PORK RIBS	2 RACKS (APPROX. 1.5 KG TOTAL)	ONION POWDER	1 TEASPOON
BROWN SUGAR	2 TABLESPOONS	COARSE SEA SALT	1 TEASPOON
SMOKED PAPRIKA	2 TEASPOONS	BLACK PEPPER	1 TEASPOON
GARLIC POWDER	1 TEASPOON	CHILI POWDER (OPTIONAL)	1/2 TEASPOON

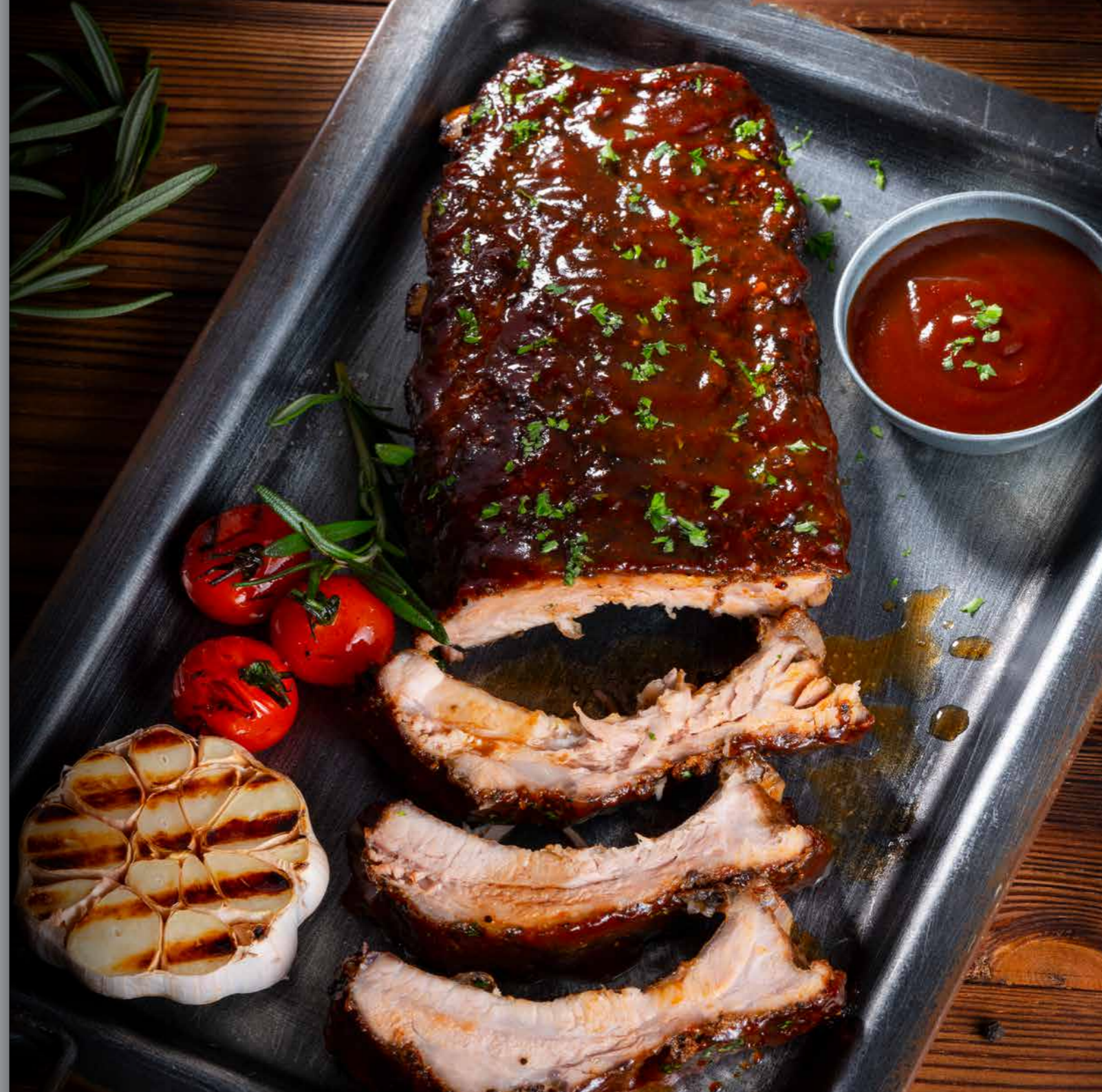
## BARBECUE GLAZE

### INGREDIENTS

SMOKY BARBECUE SAUCE	150 ML
APPLE CIDER VINEGAR	2 TABLESPOONS
HONEY	1 TABLESPOON

### DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **ROAST**, set the temperature to **120°C** for **4 hours**. Press **START** to initiate preheating. Mix the brown sugar, smoked paprika, garlic powder, onion powder, coarse sea salt, black pepper, and chili powder in a bowl. Remove the membrane from the back of the pork ribs then rub this mixture over the ribs.
- II Once preheated, wrap the ribs in aluminum foil and place them on the grill. Close the cooking lid and let them slow roast for 4 hours, turning halfway through if desired. In a small bowl, combine the smoky barbecue sauce, apple cider vinegar, and honey. After 4 hours, unwrap the ribs, brush with the glaze, and increase the temperature to **180°C** for **12 minutes** under the same mode to caramelize.
- III Remove the ribs, let them rest, slice, and serve with extra smoky barbecue sauce on the side.





CITRUS BUTTER SAUCE

# GRILLED SALMON

<p><b>FUNCTION</b> GRILL</p> <p><b>PREHEAT</b> Per machine instructions</p> <p><b>COOK TIME</b> 6 minutes</p> <p><b>SERVINGS</b> 1</p>		<p>ROASTED SALMON</p> <p><b>INGREDIENTS</b></p> <p>SALMON 2 (APPROX. 170G EACH)</p> <p>OLIVE OIL 2 TABLESPOONS</p> <p>SALT &amp; PEPPER AS DESIRED</p> <p>GARLIC POWDER 1/2 TEASPOON</p> <p>CHOPPED FRESH PARSLEY 1 TABLESPOON</p> <p>LIME (HALVED) 1</p>	<p>CITRUS BUTTER SAUCE</p> <p><b>INGREDIENTS</b></p> <p>UNSALTED BUTTER 4 TABLESPOONS</p> <p>FRESH ORANGE JUICE 2 TABLESPOONS</p> <p>LEMON JUICE 1 TABLESPOON</p> <p>DIJON MUSTARD 1 TEASPOON</p> <p>HONEY 1 TEASPOON</p> <p>SALT AS DESIRED</p>
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## DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **HI** and the time to **6 minutes**. Press **START** to initiate preheating. Meanwhile, brush the salmon with olive oil, and season with salt, pepper, and garlic powder.
- II Once preheated, place the salmon fillets, skin-side down, on the grill and close the cooking lid. Follow the machine's instructions to flip the salmon after 3 minutes. Grill for an additional 3 minutes or until done. Grill lime (optional: asparagus) alongside during the last few minutes.
- III While the salmon grills, melt butter in a small pan over low heat. Whisk in orange juice, lemon juice, Dijon mustard, honey, and salt until smooth.
- IV Once the salmon is cooked, transfer it to a plate. Drizzle with citrus butter sauce and garnish with chopped parsley.
- V Serve the salmon hot with grilled lime on the side for extra flavor.



SMOKED FLAVOR

# ROAST CHICKEN







SMOKED FLAVOR

# ROAST CHICKEN



**FUNCTION**  
GRILL



**PREHEAT**  
Per machine instructions



**COOK TIME**  
18 minutes



**SERVINGS**  
2

## SMOKED FLAVOR ROAST CHICKEN

### INGREDIENTS

WHOLE CHICKEN (BUTTERFLIED)	1	ONION POWDER	1 TEASPOON
LIQUID SMOKE	1 TABLESPOON	SMOKED PAPRIKA	1 TEASPOON
OLIVE OIL	1 TABLESPOON	SALT	1 TEASPOON
GARLIC POWDER	1 TEASPOON	BLACK PEPPER	1/2 TEASPOON



### DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **HI** and the time to **18 minutes**. Press **START** to initiate preheating. Rub the steak with olive oil, and season both sides with salt and freshly ground black pepper.
- II Meanwhile, in a small bowl, mix the liquid smoke, olive oil, garlic powder, onion powder, smoked paprika, salt, and pepper. Rub this mixture all over the chicken evenly.
- III Once preheated, place the chicken on the grill plate, breast side down. Close the cooking lid and grill for 9 minutes. Follow the machine's instructions to flip the chicken halfway through the cooking time.
- IV After the cooking time is complete, remove the chicken from the GrillMaster and let it rest for 5 minutes before carving. Serve the chicken with your favorite sides and enjoy the smoky flavor!

TOMATO SAUCE AND GRILLED CHEESE

# BEEF MEATBALLS



**FUNCTION 1**  
GRIDDLE



**FUNCTION 2**  
SMART COOK



**COOK TIME**  
45 minutes



**PREHEAT**  
Per machine  
instructions



**PREHEAT**  
-



**SERVINGS**  
6

BEEF MEATBALLS

## INGREDIENTS

MINCED BEEF	1 KG
BLACK PEPPER	1 TEASPOON
SEA SALT	1 TEASPOON
THYME	1 TEASPOON
ONION POWDER	1 TEASPOON
OLIVE OIL	1 TABLESPOON
CANNED TOMATO SAUCE	400G
MOZZARELLA CHEESE (SHREDDED)	100G

## DIRECTIONS

- I Install the grill grate, open the cooking lid, and set the GrillMaster to **GRIDDLE**, temperature to **MED (185°C)**, and time to **8 minutes**. Press **START** to preheat. Meanwhile, mix the minced beef with sea salt, black pepper, thyme, onion powder, and olive oil, then form 6 equal-sized meatballs. Once preheated, place the meatballs on the grill grate and cook for 8 minutes. Then, pour the tomato sauce over the meatballs.
- II Switch to **SMART COOK**, set to **P2** for **30 minutes**, cover with the multipurpose cover, and press **START**.
- III After the first cooking phase, the machine will prompt you to 'SHUT LIT' as it automatically switches to Grill mode. Remove the multipurpose cover, sprinkle the meatballs with mozzarella, and close the cooking lid to let the GrillMaster finish the second phase of Smart Cook, grilling for 7 minutes. Serve hot.





MOZZARELLA CHEESE

# SALAMI PIZZA



**FUNCTION**  
GRILL



**PREHEAT**  
Per machine instructions



**COOK TIME**  
6 minutes



**SERVINGS**  
2

## SALAMI PIZZA

### INGREDIENTS

PIZZA DOUGH	250G
SALAMI	AS DESIRED
MOZZARELLA CHEESE	AS DESIRED
TOMATO SAUCE	AS DESIRED
FRESH BASIL LEAVES	AS DESIRED

### DIRECTIONS

- I Install the grill plate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **Hi**, and the time to **6 minutes**. Press **START** to initiate preheating.
- II While the GrillMaster is preheating, roll out the pizza dough to fit the size of the grill plate. Spread a layer of tomato sauce over the dough, then evenly distribute the slices of salami, shredded mozzarella cheese and fresh basil leaves.
- III Once preheated, place the prepared pizza on the grill using a pizza peel. Close the cooking lid and let the pizza cook for 6 minutes until the cheese is melted and bubbly, and the crust is golden brown. Remove the pizza, slice, and enjoy hot!





THYME AND ROSEMARY

# LAMB CHOPS



THYME AND ROSEMARY

# LAMB CHOPS



**FUNCTION**  
GRILL



**PREHEAT**  
Per machine instructions



**COOK TIME**  
6 minutes



**SERVINGS**  
3



## DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **MAX** for **6 minutes**. Press **START** to initiate preheating.
- II Meanwhile, brush the lamb chops with olive oil and season with sea salt, black pepper, and thyme. For extra flavor, add a sprig of rosemary.
- III Once preheated, place the chops on the grill and press them down for good contact. Close the lid and cook for 3 minutes.
- IV Flip the chops when prompted, close the lid, and cook for another 3 minutes. Remove and let rest for 5 mins before serving. Enjoy hot with your favorite side.



GRILLED LAMB CHOPS

## INGREDIENTS

LAMB RIB	6 (APPROX. 150G EACH)	BLACK PEPPER	AS DESIRED
OLIVE OIL	2 TABLESPOONS	THYME, FRESH OR DRIED	1 TEASPOON
SEA SALT	AS DESIRED	FRESH ROSEMARY SPRIGS	AS DESIRED

SALT AND BLACK PEPPER

# BEEF PATTIES



**FUNCTION**  
GRILL



**PREHEAT**  
Per machine instructions



**COOK TIME**  
6 minutes



**SERVINGS**  
4

BEEF PATTIES

## INGREDIENTS

GROUND BEEF	600G
GARLIC POWDER	1 TEASPOON
SALT & PEPPER	AS DESIRED
WORCESTERSHIRE SAUCE	1 TABLESPOON
OLIVE OIL	1 TABLESPOON



## DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **GRILL**, set the temperature to **HI** and the time to **6 minutes**. Press **START** to initiate preheating.
- II While the GrillMaster preheats, mix the ground beef with garlic powder, black pepper, coarse sea salt, and Worcestershire sauce. Divide the mixture into 4 equal portions and form patties, ensuring they are about 2 cm thick. Brush both sides of each patty with olive oil.
- III Once preheated, place patties on the grill. Close the lid and cook for 3 minutes. Flip patties when prompted, then cook for another 3 minutes.
- IV Remove patties and let them rest for 1-2 minutes before serving. Serve hot with your favorite toppings and buns.

## TIPS

For the juiciest patties, an 80/20 lean-to-fat ratio is ideal. The fat keeps the patty moist and flavorful during grilling.





AIR FRIED

# TRUFFLE FRENCH FRIES



**FUNCTION**  
AIR FRY



**PREHEAT**  
Per machine instructions



**COOK TIME**  
18 minutes



**SERVINGS**  
2

## DIRECTIONS

- I Install the grill plate, place the air fry basket on your GrillMaster and close the cooking lid. Turn the dial to **AIR FRY**, set the temperature to **210°C**, and the time to **18 minutes**. Press **START** to initiate preheating.
- II While preheating, cut the potatoes into strips. Soak in salted water (1 tablespoon salt per liter of water) for at least 30 minutes or overnight. Drain, then season with salt, pepper, and butter.
- III Once the unit beeps to indicate it is preheated and displays ADD FOOD, open the lid and place the fries in the air fry basket. Close the lid and start cooking. After 9 minutes, open the lid, turn the fries with tongs, and drizzle with truffle oil. Close the lid and continue cooking until done. Seasoned with additional salt if needed.

## TRUFFLE FRENCH FRIES

### INGREDIENTS

POTATOES	3 PIECES
BUTTER (MELTED)	2 TABLESPOONS
SEA SALT	AS DESIRED
BLACK PEPPER	AS DESIRED
TRUFFLE OIL	AS DESIRED





SLOW COOKED

# RED WINE BEEF RIBS

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SLOW COOKED

# RED WINE BEEF RIBS



**FUNCTION**  
SLOW COOK



**PREHEAT**  
Per machine instructions



**COOK TIME**  
2 hours



**SERVINGS**  
4

## RED WINE BEEF RIBS

### INGREDIENTS

BEEF SHORT RIBS	4	CELERY STALKS, CHOPPED	2	BAY LEAVES	2
RED WINE	2 CUPS	GARLIC CLOVES, SMASHED	4	PEELED TOMATOES	1 CAN (400G)
ONION, ROUGHLY CHOPPED	1	BEEF BROTH	1 CUP	SALT AND PEPPER	AS DESIRED
CARROTS, CHOPPED	2	FRESH THYME	2 SPRIGS	OLIVE OIL	2 TABLESPOONS

### DIRECTIONS

- I Set your GrillMaster to **GRIDDLE** mode at **HIGH** power (**205°C**). Preheat the grill, then sear the seasoned beef ribs in olive oil until browned on all sides. Remove and set aside.
- II In the grill grate, sauté onions, carrots, celery, and garlic until lightly browned. Pour in the red wine and beef broth, scraping up any browned bits from the bottom.
- III Add the seared ribs back to the grill grate, along with thyme,

bay leaves, and peeled tomatoes. Switch to **SLOW COOK** mode, select **P2**, and set the timer for **2 hours**. Close the lid and let it simmer. Once cooking is complete, remove the ribs and serve with the sauce and vegetables.



STEAMED

# SEAFOOD PLATTER



**FUNCTION**  
STEAM



**PREHEAT**  
Per machine instructions



**COOK TIME**  
15 minutes



**SERVINGS**  
2



## STEAMED SEAFOOD PLATTER

### INGREDIENTS

NEW ZEALAND MUSSELS	AS DESIRED	OCTOPUS	AS DESIRED
FRENCH BLUE MUSSELS	AS DESIRED	SEA CONCH	AS DESIRED
TIGER PRAWN	AS DESIRED		

### DIRECTIONS

- I Remove the cooking lid and install the grill grate. Place the steam rack on top and cover with the multipurpose cover. Turn the dial to **STEAM**, set the temperature to **P3**, and set the timer for **15 minutes**. Press **START** to preheat.
- II While the GrillMaster preheats, clean and prepare the seafood.
- III When the unit beeps and displays **ADD FOOD**, open the multipurpose cover, carefully arrange the seafood on the steam rack, and close the cover. Steam for 15 minutes.





PUMPKIN SEEDS

# CHIFFON SPONGE CAKE



**FUNCTION**  
BAKE



**PREHEAT**  
Per machine instructions



**COOK TIME**  
35 minutes



**SERVINGS**  
4

SPONGE CAKE

## INGREDIENTS

EGG (SEPERATE WHITE & YOLK)	4
GRANULATED SUGAR	70G
CAKE FLOUR (SIFTED)	85G, SIFTED
MILK	85G
CORN OIL	64G
LEMON JUICE	1/2 TEASPOON



## DIRECTIONS

- I Install the grill grate on your GrillMaster and close the cooking lid. Turn the dial to **BAKE**, set the temperature to **160°C** for **35 minutes**. Press **START** to preheat. In a bowl, whisk the 4 egg yolks with 50g of sugar until creamy. Mix in corn oil, milk, and sifted cake flour until smooth.
- II In a separate bowl, beat the 4 egg whites until frothy. Add the lemon juice and gradually add the remaining 20g of sugar, continuing to beat until stiff peaks form.
- III Gently fold the egg whites into the yolk mixture. Line the air fry basket with baking paper and pour the batter in. (Optional: Sprinkle pumpkin seeds on top.)
- IV Once preheated, place the air fry basket inside, close the cooking lid, and bake for 35 minutes until the top is golden and springs back when pressed.
- V Let the cake cool in the air fry basket for 10 minutes, then transfer to a wire rack to cool completely. (Optional: Dust with powdered sugar.) Slice, and enjoy!

HONEY SEA SALT

# BUTTER CORN



**FUNCTION**  
GRIDDLE



**PREHEAT**  
Per machine instructions



**COOK TIME**  
12 mins



**SERVINGS**  
3

## DIRECTIONS

- I Install the grill grate on your GrillMaster. Turn the dial to **GRIDDLE**, set the temperature to **MAX 220°C** for **12 mins**. Press **START** to initiate preheating.
- II While preheating, brush the corns generously with the honey, melted butter and sea salt. Close the cooking lid and cook for 12 minutes. Follow the machine's instructions to flip the corn halfway through the cooking time.
- III Once cooking is complete, remove the corns from grill grate, brush with any remaining honey and butter, and serve hot.

BUTTER CORN

## INGREDIENTS

CORNS (HUSKED)	3
BUTTER	2 TABLESPOONS
HONEY	1 TABLESPOON
SEA SALT	AS DESIRED

NATURAL DEHYDRATED

# DRIED FRUIT



**FUNCTION**  
DEHYDRATE



**PREHEAT**  
-



**COOK TIME**  
6 hours



**SERVINGS**  
1

BUTTER CORN

## INGREDIENTS

PINEAPPLE SLICES	3
GRAPEFRUIT SLICES	3

## DIRECTIONS

- I Install the grill grate and place the steam rack on it. Turn the dial to **DEHYDRATE**, set the temperature to **60°C** for **6 hours**.
- II Arrange the slices on the steam rack, close the cooking lid and let the fruit dehydrate for the full 6 hours. Press **START** to initiate dehydrating.



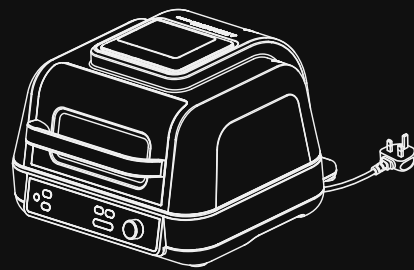


THE COOKBOOK

# GRILLMASTER™

We want to extend our heartfelt thanks for choosing the GrillMaster™ Electric Grill. Every delicious dish featured in this cookbook was made using the GrillMaster™, highlighting just how simple it is to create incredible meals at home. We hope these recipes inspire you to make the most of your GrillMaster™ and enjoy cooking up tasty, effortless meals for years to come.

If you try our recipes or create your own unique dishes with the GrillMaster™, we'd love to see them! Share your culinary creations by tagging us on KITH by Casa's social media. Happy grilling!



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