In this book, you'll find lots of tasty recipes perfect for cooking over the fire in your firepit, outdoor oven or chimenea.

From pizzas to burgers and little tantalising treats, use this book for inspiration when hosting outdoor alfresco dinners.

Our book is updated regularly, so don’t forget to check back and download updated versions.

If you’d like to see a recipe in particular, or would simply like to know how to make something over the fire, tweet us or leave us a message on Facebook.
BARBECUE STYLE FOOD
CHICKEN TACOS WITH SMOKED CHILLI MAYO

Ingredients

2 chicken breasts
1 tsp smoked paprika
Olive oil

6 soft tacos
50g rocket
15 cherry tomatoes
1 bunch coriander
1 lime
1 red chilli

Gran Luchito Chilli Mayo
Sour cream
Feta cheese

TIP!
Try adding chunks of mango, spring onions and avocado to make your tacos extra Mexican!

Method

Cut the chicken into long strips and mix with the smoked paprika and a small glug of olive oil. Cover and leave to marinade in the fridge.

Finely chop the coriander then slice the tomatoes and red chilli. Place into separate bowls or onto a board so that everyone can build their own tacos.

Light a wood fire in your chimenea, wait until the flames die down then grill the chicken over the hot embers until charred and cooked through.

Serve everything straight away with a squeeze of lime, lashings of Gran Luchito Smoked Chilli Mayo, dollops of sour cream and chunks of feta cheese.

Taco ‘bout tasty!
GREEK GOD
LAMB SOUVLAKI

Ingredients

Flat breads

Souvlaki Skewers:
4 tbsp olive oil
Fresh thyme
Flat leaf parsley
1 tsp oregano
2 garlic cloves - crushed
1 lemon
Lean lamb - diced
1 red onion
1 red pepper
8 - 10 wooden skewers
Sea salt & ground pepper

Garlic Yogurt Sauce:
1/2 cucumber - finely grated
1 garlic clove - crushed
1/2 tsp dried dill
Greek yogurt
Lemon juice

Method

For the Souvlaki:
Mix together the oil, herbs, spices and a drizzle of lemon juice then add the lamb. Ensure that the lamb is coated evenly in the herbs and spice mix. Cover with cling film and refrigerate for 2-4 hours (or overnight for a deeper flavour).

Slide the coated lamb pieces onto the skewers along with the diced onion and pepper. Sprinkle salt over the top.

Make a fire in your firepit or chimenea and place on the grill until the skewers are cooked through.

For the bread:
Brush the bread with olive oil and place into the hot pan. Turn frequently to avoid burning and until the bread is heated through.

For the garlic yogurt dip:
Combine Greek yogurt together with half a cucumber (finely grated), 1 clove of garlic (crushed) and half a teaspoon of dried dill. Add a drizzle of lemon juice and a pinch of sea salt to finish.

Tip: Soak wooden skewers in water to prevent burning.
SMOKED RAINBOW TROUT WITH CHILLI HONEY GLAZE

Ingredients
2 whole rainbow trout
2 oranges
1 lemon
1 tbsp olive oil
Pinch of sea salt
Gran Luchito Chilli Honey

Method
Light a fire in your firepit or chimenea. You’ll need to cook on red hot embers with minimal flames.

Whilst your barbecue is heating up, you can begin to prepare the fish. Stuff the belly of each trout with a large spoonful of Gran Luchito’s Smoked Chilli Honey and some lemon slices. Drizzle some oil and a pinch of salt.

Slice the oranges into flat disks and place on your grill. This will create a bed for your fish to cook on, will prevent the skin from burning and leave a hint of orange flavour on the skin.

Place your fish on the bed of oranges and cook for around 5 minutes on each side.

Serve the rainbow trout and oranges over a bed of fresh salad and enjoy the Mexican flavours.

TIP!
For a less smoky flavour and to keep the salmon moist, you can grill this over the fire wrapped in foil. If you don’t have a grill, place the salmon in the foil and place in the embers of the hot fire.
**MEXICAN STYLE LOADED HOTDOGS**

**Ingredients**
- Submarine rolls
- Sausages
- Tomatoes
- Avocado
- Cucumber
- Spring onions
- Yellow peppers
- Soured cream

**TIP!**
Try adding mango chunks for another sweet Mexican touch!

**Method**

Build a fire in your chimenea or firepit. Let the fire catch then you can begin.

Cut a yellow pepper in half and scoop out the seeds. Place the two halves of pepper on the grill alongside the sausages.

Whilst these are cooking, chop the avocado, cucumber, spring onions and tomatoes.

Keep an eye on the sausages and pepper to make sure that they don’t burn.

Once the pepper is cooked, remove it from the grill, peel the skin off and chop the rest into chunks.

When the sausage is piping hot inside, remove from the grill and place into the submarine roll. Load up with the Mexican style salad chunks and finish with dollops of soured cream!

A Mexican style hot dog delight!
MEXICAN BEEF BURGERS WITH MEXICANA CHEESE

Ingredients

For the Burgers
Lean beef mince
3 garlic cloves - crushed
125g dried bread crumbs
1 egg
1/2 tsp ground coriander
1/2 tsp ground cumin
1 tsp paprika
2 tsp salt & pepper
Burger rolls
Mexicana cheese
Lettuce

For the Salsa
3 large tomatoes
1 large red onion
Fresh parsley - chopped
1/2 red chilli - finely chopped
Lime juice
Salt & pepper

Method

Combine the lean beef mince, crushed garlic, dried bread crumbs, the egg, coriander, cumin, paprika, salt and pepper. Work with your hands until all the ingredients are mixed together evenly.

Make and shape your burgers to the desired size... Cover with cling film until you’re ready to grill over the fire!

For the salsa, chop the tomatoes, onion, parsley and the chilli and add salt and pepper to taste. Drizzle the lime juice over and give the salsa a good mixing. Leave for about an hour before serving.

Over the wood fire, grill your burgers until hot and juicy. Place a thick chunk of Mexicana cheese over the top and grill until melted. Serve in a bun with dollops of your homemade salsa and some lettuce leaves... Scrumptious!

TIP!
Add some guacamole to the burger to neutralise the hot chilli!
**Ingredients**

1 full rack of pork spare ribs

**Pumpkin bbq sauce:**
1 pumpkin
350ml apple cider vinegar
150ml molasses
100g light brown sugar
4 tbsp Worcestershire sauce
1 tsp cayenne pepper
4 tbsp Dijon mustard
1/2 tsp salt
1/4 tsp ground white pepper

**Method**

Peel and chop the pumpkin. Bake at 200°C for 25-35 minutes until tender. Cool and then blitz the pumpkin into a smooth puree using a food processor.

In a saucepan, mix together all of the sauce ingredients and simmer for 25-30 minutes until it has thickened.

Reserve some sauce for serving, the rest is for the ribs. Smother the ribs in the sauce, place in a baking dish and wrap tightly in foil.

Cook the ribs in a pre-heated oven for 2 hours at 160°C.

Once they’ve reached a state of fall-off-the-bone perfection, remove the from the baking dish and finish them on a hot grill over the wood fire to crisp and smoke them up. Extra sauce can be added if desired.

Serve up for a spookily good treat!
HOT MUSSELS AND WHITE WINE SAUCE

Ingredients

Mussels
1 garlic clove - crushed
2 shallots - finely chopped
15g butter
Parsley – finely chopped
100ml dry white wine
120ml double cream
Crusty bread - to serve

TIP! If the sauce is ready made, you won’t need a grill on your firepit; simply place the foil vessel in the embers of the fire.

Method

We know seafood recipes aren’t usually a favourite, so these mussels are for the seafood junkie. Let us quickly tell you something...

Mussels in white wine sauce taste sensational when cooked in foil over a real wood fire. We’d say this is the most satisfying way to cook them. The smoky flavours from the wood complement the flavours of the mussels; if you’re not a fan of the “fishy” smell, then the smoky flavour masks this beautifully.

So, to begin, light a fire in your firepit or chimenea and while the fire is heating up, begin the prep. Wash the mussels thoroughly and discard any open mussels that won’t close if gently squeezed.

Soften the crushed garlic, shallots and melt the butter in a pan. Next, roll out some foil and make it into a vessel that will hold the mussels, then place the mussels, wine and butter into the foil, and squeeze it closed so the sauce doesn’t leak.

Check the mussels after about 3-4 minutes. Add the cream and chopped parsley when they’re open, then leave the mussels and sauce in the embers for a little longer so as to warm the cream.

Spoon the mussels into a bowl and serve with lots of crusty bread!
WARM WINTER STEW WITH WHOLE WHEAT DUMPLINGS

Ingredients

For the broth:
1 leek
1/2 swede
1 stick celery
400g chantenay carrots
1 onion - diced
2 cloves garlic - crushed
2 bay leaves
1 tsp turmeric
1 tsp cumin
1 tbsp tomato purée
500ml vegetable stock

For the dumplings:
340g whole wheat flour
170g plain flour
1/2 tsp baking soda
1/4 tsp salt
255g buttermilk

Method

Begin by making a fire in firepit or chimenea. Chop the leek and celery then peel and chop the swede into small cubes. Add the crushed garlic cloves, bay leaves and seasoning and place into a saucepan.

For the vegetable stock, you can use a stock cube or your own home made stock. Mix all the ingredients together in the pan. Place the broth onto your firepit or chimenea.

Meanwhile for the dumplings:
Mix the whole wheat flour, the plain flour, baking soda and 1/4 teaspoon salt in a medium bowl. Proceed to stir in buttermilk. Make your dumplings to the desired size. (This mix should make about 18.)

Drop the dumplings into the stew, cover and cook until the dumplings are puffy and the vegetables are tender.

A simple, healthy winter warmer that will be sure to stave off those winter sniffles!

TIP!
Add any extra vegetables like spinach or kale for a superfood hit!
**WHOLE ROASTED CRICKET SUPERFOOD STIR FRY**

**Ingredients**

Mophagy’s roasted crickets
Mangetout
Peppers
Spinach
Courgette
Asparagus
Ginger
2 cloves garlic - crushed
Whole button mushrooms
1 tbsp miso paste
1 tsp Chinese five spice
1 tbsp coconut oil
1 tbsp sesame oil
4 tbsp soy sauce (light)
Chilli flakes
Sesame seeds
Coriander - finely chopped
Rice noodles

**Method**

Begin by making your fire in your firepit or chimenea.

Put the coconut oil in a pan and place on the cooking grill. Add the chopped peppers, mangetout, spinach, courgette and the mushrooms then cook until slightly soft.

Add the whole roasted crickets, ginger (as much as desired), miso paste, five spice, sesame oil, crushed garlic and soy sauce then cook through until hot.

In another pan, add some water and a pinch of salt. Bring to the boil then take off the heat. Add the rice noodles and leave for three minutes to soften.

Once the noodles are cooked, remove from the water and top with the superfood stir fry. Finish with a sprinkling of sesame seeds and some finely chopped coriander.

**TIP!**

This stir fry is versatile so add any vegetables you desire! Try adding 300ml of vegetable stock to make a Chinese style broth.
FIRE ROASTED STUFFED SQUASH

Ingredients
1 butternut squash

Stuffing:
1 diced courgette
1 chopped tomato
75g quinoa
150ml water
40g olives
100g feta cheese
1/2 tbsp dried oregano
Grated parmesan cheese
1/2 tsp salt
1/4 tsp ground white pepper
Olive oil

TIP!
Couscous can be used to replace the quinoa as you could even try wheatberry, spinach and sundried tomatoes with mozzarella balls.

Method

In a frying pan, toast the quinoa in a little olive oil for 5-10 minutes until it has turned golden. Now add the water a little at a time until it has been absorbed and the quinoa is tender. Remove from the pan.

Soften the courgette in olive oil then add the chopped tomato, oregano, olives and season to taste. Cook for a further 10-15 minutes. When it is cooked you can add the feta and parmesan cheese.

Halve the squash lengthways then scoop out the seeds and some of the flesh. Pack each half with the stuffing mixture and secure back together, wrapping the whole squash in foil.

Light your firepit or chimenea. Place directly into the embers of a well built fire and bake to smoky perfection for 45 - 55 minutes.
Ingredietns
1 tin cannellini beans
Bacon
1 large onion
2 garlic cloves - crushed
2 tns chopped tomatoes
2 tbsp tomato purée
150g soft dark brown sugar
200ml red wine vinegar
500ml water
Salt and pepper
Olive oil
Paprika

TIP! You can add any spices you like. Why not try adding chilli or even cumin and coriander for some spicy curried beans?

Method
Begin by building a fire in your chimenea or firepit.

Chop the bacon then pop into a pan with a dash of olive oil. Fry until the bacon is crispy then remove from the pan and set aside for later.

Chop and brown the onions, then add the garlic, chopped tomatoes, tomato purée, the brown sugar, paprika, red wine vinegar, water and season with salt and pepper. Stir until the sugar has dissolved.

Wash the beans, then add to the mix. Leave to simmer for approximately 20 minutes.

Place some pieces of sourdough bread on the grill and toast.

Pour the hot beans over the toast. Pop the bacon back into the pan to coat in left over sauce, then tip the bacon chunks over your homemade beans on toast!

Enjoy!
ARTISAN STYLE PIZZA
TURKISH LAHMACUN
STYLE DELIGHT

Ingredients

Topping
Dough
Beef mince
1 onion
1 1/2 tsp cinnamon
1 1/4 tsp salt
1/2 tsp red chilli flakes
25g parsley - chopped
2 tbsp pomegranate syrup
1 1/2 tsp sumac
3 tbsp tahini
25g pine nuts

Salad
Cucumber
Tomatoes
Radishes
Red onion
Lemon juice
Olive oil

Method

Begin by getting your pizza oven or Firebox up to temperature. Whilst it is heating up, prepare your toppings. Chop the onion and parsley finely and mix with the beef mince, cinnamon, salt, chilli flakes, pomegranate syrup and sumac.

Next, roll out your dough until it is no thicker than 0.5cm. Pinch the edges to create a crust. Spread the beef mince topping evenly over the pizza - not too thick though as it won’t cook and your base will burn!

Place in your pizza oven or Firebox, turning frequently for even cooking. Once cooked, chop all your salad ingredients and place over the top of the pizza.

Evenly drizzle the tahini over the pizza. Serve hot, tuck in, crack open a beer and enjoy!

TIP!
Try adding some allspice for extra flavour, then roll up into a wrap to enjoy all the flavours at once!
PIZZA STYLE QUESADILLA
WITH SMOKED CHILLI PASTE

Ingredients

3 tortilla wraps
Pepperoni
Passata
Gran Luchito Chilli Paste
Grated cheese
Garlic - crushed
Chillies - finely chopped
Fresh basil leaves
A pinch of salt
Freshly ground pepper

TIP!
Chop and change the ingredients and use shredded pork or chicken. For extra filling, try adding black beans and serve with guacamole.

Method

Get your pizza oven or Firebox up to temperature whilst you prep the pizza quesadilla.

Begin by making the tomato base mixture by chopping and crushing garlic then adding finely chopped chillies, salt and freshly ground pepper. Set this to one side.

Smother a tortilla wrap with the desired amount of Gran Luchito's Smoked Chilli Paste. This really does have a ‘knockout flavour’!

Add the tomato base mixture over the smoked chilli paste, followed by the pepperoni, basil leaves and a generous sprinkling of grated cheese. Repeat this step with another tortilla and then stack to create a double layer.

Place one more tortilla on top to seal the quesadilla fillings then add another sprinkling of cheese and pepper.

Place on the pizza peel, add to the oven and cook until crisp and the cheese has melted.
THAI CURRY CALZONE

Ingredients

Northern Dough Co
Pizza dough - Original
1 x onion - chopped
1 x green pepper - sliced
200g diced chicken
1 tbsp Thai green curry paste
3 x garlic cloves - crushed
1/2 tsp ground coriander
1/2 tsp ground cumin
1/2 cayenne pepper
Fresh chillies (optional)
200ml coconut milk

TIP! Use any of your favourite curry dishes for the filling!

Method

You want to begin by making the curry filling for your calzone. Fry off a chopped onion, green pepper and the diced chicken. Add a tablespoon of Thai green curry paste, 3 cloves of crushed garlic, a sprinkle of ground coriander, ground cumin and cayenne pepper. You can chop and add fresh chillies if you would like to add some more heat. Then add half a tin of coconut milk – you don’t want to make this too watery.

Roll out the dough on flour or semolina until it is about 0.5cm thick. Add your curry filling to one half of the pizza dough. Fold the other half over, then pinch together the edges to seal the calzone.

Once your pizza oven is up to temperature, cook the calzone, turning frequently to avoid burning.

Remove, slice, serve, enjoy!
VEGETARIAN PIZZA TREAT

Ingredients
- Pizza dough
- Olive oil
- Tomato passata
- Mozzarella
- Sweetcorn
- Cherry tomatoes
- Basil
- Balsamic glaze

TIP!
You could try spinach, pinenuts, pesto and sheep’s milk ricotta!

Method
This is a simple yet super tasty treat!

Begin by building a fire in your pizza oven. Leave to get up to temperature.

Meanwhile, place your dough on to your pizza peel and stretch to the desired size, lightly brush the crust with olive oil.

Spread tomato passata over the base and top with the mozzarella cheese, tomatoes, sweetcorn and basil.

Place in your pizza oven and bake for 2-4 minutes, until the base is crisp and the cheese is melted.

Remove using the pizza peel and slide onto a serving plate or board. Drizzle balsamic glaze over the pizza.

Cut into slices, serve and enjoy.
**Ingredients**

Northern Dough Co Pizza dough - Rosemary & Thyme
200g Lamb mince
1 x red onion - chopped
3 x garlic cloves - crushed
1/2 tsp - ground cumin
1/2 tsp - ground coriander

For the Greek Yogurt
Greek yogurt
Dill
Mint
Cucumber

Garnish
Pomegranate seeds
Rocket

**Method**

Begin by preparing the Greek topping. In a bowl, combine the lamb mince, the chopped red onion, crushed garlic cloves, the cumin and coriander, then mix together. Slowly cook this on your hob, then set to one side.

Whilst your mince is cooking, you need to make the Greek yogurt dip. Finely chop the dill and mint and slice the cucumber. Simply mix this into the Greek yogurt, cover with Clingfilm and set aside until you’re ready to tuck into your pizza.

While your pizza oven is getting up to temperature, split the dough ball into three pieces. Roll each piece out on flour or semolina until they’re about 0.5cm thick. Cut into the desired shape, and cover with the cooked lamb mince.

Place into the pizza oven and frequently turn your creations until they’re cooked through.

Remove, garnish with pomegranate seeds and rocket, serve dip and enjoy the flavours!

**TIP!**
Use any of your favourite flavours from around the world!
FIG AND PIG PIZZA

Ingredients
- Northern Dough Co
- Pizza dough - Original
- Fig jam
- Emmental cheese
- Parma ham
- Balsamic glaze
- Rocket

TIP!
Try switching the cheese for mild provolone or gruyère – they’re great for melting!

Method
- This pizza is so simple yet so delicious and absolutely perfect for a couples’ alfresco cooking evening.
- Begin by getting your pizza oven up to temperature.
- Roll out the dough on a clean surface, preferably dusted with semolina or flour so the dough doesn’t stick.
- Simply cover your base with the fig jam, emmental cheese and parma ham then cook to perfection in your pizza oven.
- Remove, drizzle over balsamic glaze and finish with a sprinkling of rocket.
- Slice, serve and savour!
**GOATS CHEESE, APPLE AND ONION PIZZA**

**Ingredients**
- Northern Dough Co
- Pizza dough - Original
- Goats cheese
- Apple
- Caramelised onion

**TIP!**
You can use your favourite caramelised onion chutney!

**Method**
This pizza is so simple yet so delicious and absolutely perfect for a couples’ alfresco cooking evening.

Begin by getting your pizza oven up to temperature.

Roll out the dough on a clean surface, preferably dusted with semolina or flour so the dough doesn’t stick.

Simply cover your base with caramelised onions, goats cheese and apple then cook to perfection in your pizza oven.

Remove, slice, serve and devour!

Scrumptious!
MINION PIZZA

Ingredients
Northern Dough Co Pizza dough - Rosemary & Thyme
1 x tin sweetcorn - drained
Pepperoni slices
Mozzarella
Black olives

TIP! Why not create any of your favourite cartoon characters?

Method
This one is great for the kids. It will really get them involved in the cooking and is a fun way to spend a Saturday or Sunday lunchtime. You could even throw a pizza party for your child’s birthday!

Roll out the dough into an oval shape until its roughly 0.5cm thick. You can use the pizza cutter to shape your minion’s body. Place this on a pizza peel with a dusting of flour or semolina so it doesn’t stick. Begin creating your minion starting with the eyes, using mozzarella to create large circles. Slice the olives to then outline the eyes, and add a pupil.

Cover the rest of the minion in sweetcorn and cheese. Cut the pepperoni slices in half and cover the bottom half of the minions body. Use one half a pepperoni slice for the mouth.

Place into the oven when it’s up to temperature, turn your minion frequently to ensure that it doesn’t burn.
Nutty Nutella Delight

Ingredients

Dough
Mixed nuts - unsalted
Nutella

TIP!
Try adding fruit with, or instead of, the nuts for a nutritious sweet pizza! Bananas work particularly well with the nuts and Nutella!

Method

This pizza is great for those with children! Why not host a pizza baking party?

Begin by building a fire in your pizza oven and allow it to get up to temperature.

Meanwhile, place dough on your pizza peel and stretch to the desired size.

Once stretched, place in your pizza oven and bake for 2-4 minutes, until the base is crisp. Rotate the base frequently for even cooking.

Then, remove the base using the pizza peel and slide onto a serving plate or board.

Whilst still warm, spread a good amount of Nutella onto your pizza base, adding the mixed, unsalted nuts. Cut into slices and serve for a nutty Nutella delight!
MINI PIZZA
PARTY

Ingredients

- Pecan Pie
- Custard
- Peacans
- Sliced banana
- Maple syrup

- Chocolate Volcano
  - Nutella
  - Chocolate chips
  - Marshmallows
  - Icing sugar

- Sweet Berry
  - Mascarpone
  - Blueberries
  - Raspberries
  - Strawberries
  - Mint leaves
  - Icing sugar

Method

Firstly, build a fire in your pizza oven and allow it to get up to temperature.

Whilst it is heating up, start making your pizzas. Begin by dusting a clean surface with semolina and / or flour, then divide the dough into golf ball sized pieces.

Roll out the dough until the pizza base is approximately 0.5cm thick and gently press around the edges of the dough to create a crust.

Choose your toppings and add the desired amount.

When your pizza oven is up to temperature, use a pizza peel to place your creations into the oven. Turn frequently until cooked. This should take roughly 3-4 minutes.

Serve and enjoy warm!

TIP!

You can use any of your favourite sweet toppings for these! Chocolate and caramel served with a spoonful of vanilla ice cream really hits the spot. Why not throw a pizza making party and see who can come up with the best combination!
**Ingredients**

- 300ml tepid water
- 500g 00 flour is best
- 1 tsp salt
- 7g instant yeast

**Method**

Pour the flour into a bowl and add the salt and yeast at opposite sides of the bowl.

Slowly keep adding the water until the mixture starts to come together (the dough may seem a bit wet but it will come together when kneading).

Take the mixture out of the bowl and place on a board lightly dusted with flour. Knead the dough until it becomes elastic and place in a bowl.

Cover with cling film or a damp tea towel.

Place in a warm dry place such as a cupboard and leave the dough to rise (this will take several hours or overnight).

When the dough has doubled in size, it is ready to use!
SNACKS
CAMEMBERT AND CRANBERRY GRILLED PLANK

Ingredients
Camembert cheese
Cedar wood plank

Cranberry Sauce
100g light muscovado sugar
100ml orange juice
250g fresh cranberries

TIP!
You can use the cedar plank technique for anything to add an aromatic woody and smoky flavour to your barbecue style food. Experiment with other woods such as oak, cherry or maple!

Method
Before you begin this recipe, ensure that you soak your plank in water for about 24 hours.

You will want to begin by building a fire in your chimenea or firepit and by making your cranberry sauce.

Once the flames die down and the fire is hot, combine the sugar and orange juice in a pan then bring to the boil over the embers. Once boiled, stir in the cranberries and once they are tender but still holding their shape (8-10 minutes), remove from the grill and leave to thicken and cool.

Place the camembert onto the plank and place the plank straight onto the grill over the fire. Leave for about 15 minutes until the camembert is soft melted goodness! Serve with a good helping of your homemade cranberry sauce! De-lish!
Ingredients

Whole blanched almonds
Dates - stoned
Thin bacon rashers
Olive oil
Salt

TIP!
If you don’t want to use almonds, try using mango chutney or a cube of your favourite cheddar cheese. You can also swap the dates for prunes!

Method

A really quick and easy toasted tasty treat ideal for cooking outside over the real wood fire.

To begin, ensure that the dates are stoned or pitted so that you can stuff an almond inside.

Season the stuffed date by rubbing it in salt. Wrap the date in the bacon rashers and slide onto a toasting fork or skewer.

Hold the Devil over the heat of the wood fire and toast until the bacon is nice and crispy.

Sit back, nibble and enjoy this great snack along with the flickering flames from your firepit or chimenea.
ASPARAGUS SPEARS WITH CRISPY PARMA HAM

Ingredients

Parma ham
Trimmed asparagus
Olive oil
Salt
Pepper

TIP!
You can swap the parma ham for bacon and why not try putting your favourite cheese in between the asparagus and bacon?

Method

Toss the trimmed asparagus in a bowl with salt, pepper and a small amount of oil until well covered.

One by one, wrap a slice of parma ham around each asparagus spear. Working your way from the top down. Cover most of the spear, leaving enough room at the bottom to pick up.

Repeat the process until all asparagus spears are wrapped.

Make a fire in your chimenea and wait for the flames to die down. Place the asparagus on the grill, turning frequently until the parma ham is crisp and looking a little like cooked bacon. This should take just a couple of minutes to cook through.

Serve immediately and enjoy!
CORN ON THE COB WITH BOLD BUTTER BLENDS

Ingredients

**Herby Hero**
- Lemon
- 1 tbsp chopped parsley
- 1 tbsp chopped chives
- 2 tsp fresh lemon juice
- 1 tsp lemon zest

**Bacon Bonanza**
- 2 tbsp fresh chives - chopped
- 2 strips bacon - cooked
- 1 clove of garlic - crushed

**Roasted Red Pepper Punch**
- 1 roasted and sliced pepper
- Sea salt
- 1 clove of garlic - crushed

Method

Take 100g of good quality semi salted soft butter and beat with a wooden spoon until soft and creamy.

Add the beaten butter to the desired flavourings. Continue to beat the mix until you have an even consistency.

Spoon the butter mix onto a square of cling film, roll it into a sausage shape then twist the ends to seal. Store in the fridge.

Build a fire in your firepit or chimenea. Whilst allowing time for the fire to heat and the flames to die down, wrap your corn on the cob with lashing of your homemade butter in tin foil.

Place in the embers of the hot fire and turn frequently until the corn is cooked.

**TIP!**
This idea is so versatile you can make whatever flavour butter you wish. Garlic, parsley and parmesan is also a great combination!
ROSEMARY AND SEA SALT ROASTED CHESTNUTS

**Ingredients**

- 400g fresh chestnuts
- 2-3 sprigs of rosemary
- 1 knob unsalted butter
- 1 tsp sea salt
- Cracked black pepper

**Method**

Light a fire in your firepit, position the grill and put a cast iron skillet on to pre heat.

Using a sharp knife, carefully cut through the shell on the rounded side of each chestnut to score a deep ‘X’.

Soak the chestnuts in boiling water for 1 minute. Drain the chestnuts, pat them dry and place in a bowl with the rest of the ingredients. Mix until well coated.

Put the chestnuts on the pre-heated cast iron skillet and roast until the skins begin to curl up. This should take around 30-45 minutes for the chestnuts to cook through.

Serve the chestnuts in a large bowl making sure to scrape the skillet of any rosemary and salt. Season to taste and toss again. The chestnuts can be served either peeled or with the skin still intact.

**TIP!**
Alternatively, try roasting with butter and nutmeg.

PERFECT FOR CHRISTMAS
WOOD FIRED BLACKBERRY BRAMBLE COULIS

Ingredients

250g blackberries
50g sugar
100ml water

TIP!
Once cooled you can freeze for up to 3 months!

Method

Pick your blackberries from your garden or out in the countryside. Be sure to pick the higher ones and go for the brambles that are away from the road.

Wash them thoroughly, then leave them to sit in a bowl of water for about an hour.

Fire up your chimenea or firepit and get the embers glowing red.

Place your blackberries in your pan with the sugar and the water and bring to the boil.

Blend or mash together to create a smooth blackberry coulis. Enjoy hot or cold with cakes, ice cream or pancakes.
DRINKS
MEXICAN STYLE HOT CHOCOLATE

Ingredients

1 litre whole milk
100g cocoa powder
50g sugar
1 tsp vanilla extract
1/2 tsp ground cinnamon
3/4 tsp cayenne powder
25ml measure of whisky
Marshmallows
Chocolate sauce

TIP!
You can use evaporated milk and chocolate chips to replace the whole milk and cocoa powder or you can even make it healthier by using cacao powder instead of cocoa powder and dates instead of sugar!

Method

Begin by building a fire in your firepit.

Once the fire is hot enough, heat half of the milk over the fire in large saucepan until it simmers.

Add the cocoa powder, sugar, vanilla extract, cinnamon and cayenne powder then whisk until the mixture is smooth.

Add the remaining milk and a splash of your favourite whisky! (We used Jack Daniels!) Continue to heat over the fire until it is hot to your liking.

Pour into a large mug, leaving enough room to top with marshmallows and a drizzle of chocolate sauce!

Serve and enjoy.
**THE RUM PIRATE**

**Ingredients**

- 1 litre fresh apple juice
- 2 large ripe pears
- 2 limes
- Sliced ginger pieces
- 2 cinnamon sticks
- 4 cardamom pods
- 2 tbsp brown sugar
- Diplomatico Rum

**TIP!**

If you’re looking for something non-alcoholic, simply remove the rum from the recipe and enjoy this drink as a mulled apple and pear quencher!

**Method**

Light a fire in your chimenea or firepit. Ensure that you have a model with a cooking grill.

In a pan, combine the apple juice, ginger, cinnamon, cardamom and sugar. Slice the pears into halves and add to the pan.

Let it simmer until the sugar has dissolved. Add lime zest and juice.

Pour into a mug or a glass with a single (25ml) or double (50ml) measure of Diplomatico Rum.

Serve warm and enjoy like a pirate! Ooah arrrr!
FORAGED SPRING TEA TONIC

Ingredients

Dandelion
The leaves have more beta-carotene than carrots. They contain more iron and protein than spinach and are abundant in vitamin K.

Violets
A great source of calcium, vitamin A and vitamin C.

Mint
Good for digestion, nausea, headaches, fatigue and even depression.

Method

Bring a saucepan of approximately 3 cups of water to boil. Once boiled, remove the saucepan from the fire.

Find equal amounts of dandelions, violets and mint, making sure they are from unsprayed areas and not found by roadsides. Wash the plants thoroughly before use.

Add 3 large handfuls of plants to the pan. Let leaves and flowers steep for 10 - 15 minutes then pour through a sieve and enjoy the fortifying flavours of foraged spring flora!

Tip:
Try adding stinging nettle to the mix for some extra anti-inflammatory benefits! They can help your hayfever and even joint pain!
WOOD FIRED MULLED WINE

Ingredients
Red wine
Cinnamon sticks
Orange slices
Star anise
Sugar
Sloe or damson gin

TIP!
Try switching the sloe or damson gin with brandy for a different flavour!

Method
Begin by building a fire in your firepit or chimenea.
Place all the ingredients into a cast iron pot, apart from the sugar and place on the cooking grill over the wood fire.
Heat gently and add the sugar to taste.
Once boiled, leave to simmer for 15 minutes to let the spices infuse in the wine.
Once off the heat, stir in some sloe or damson gin and serve immediately in a heat proof glass.

MERRY CHRISTMAS
Ingredients
Pimms
Lemonade
Mint leaves
1 large lemon
Strawberries
Cucumber
Ice

Method
Cut the lemon, cucumber and strawberries into slices.
Drench the fruit in Pimms and lemonade, add some mint leaves and allow the flavours to infuse for short while.
Once it tastes intermingled, pour into a glass, add some cubes of ice and finish with some more mint leaves.
Grab a straw and a comfy chair, sit back, relax and enjoy your summer!

TIP!
Try adding ginger ale instead of lemonade for a different flavour.
Mocktail Mojito

Ingredients
- 8 mint leaves
- 1-2 tsp sugar
- 1 large lime
- 15ml simple syrup
- Club soda
- Ice

Tip: You can switch the club soda for ginger ale or lemon and lime soda!

Tip: Make sure you remove the leaves from the stems otherwise this could give the drink a bitter taste.

Method
Place the mint in the bottom of a tall glass then add the sugar. The rough texture can help to release mint flavours when mixing it up!

Press the mint leaves with a spoon but be sure not to crush or shred the leaves as bitter flavours could be released from the veins.

Add simple syrup to sweeten the mojito and then add freshly squeezed lime juice. Let the ingredients sit for a short while so that the flavours can intermingle.

Fill the glass 3/4 with ice and then add the club soda.

Finish with a straw, and of course, a comfy chair!