

GRILL

ISSUE ② — THE ART OF GRILLING



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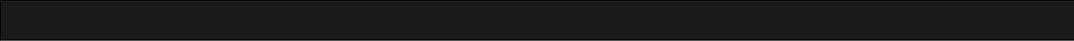
THE DCS OUTDOOR GRILL RANGE







THE ART OF OUTDOOR GRILLING



Grilling isn't just a style of cooking — it's an attitude. From dishes to design, we are passionate about every aspect of outdoor grilling. That's why we've created a magazine entirely devoted to the international art of grilling. The how and why of grilling may change depending on which country you're in, but there is a universality in the backyard grill in bringing us together. In this issue, we showcase an all-weather entertaining spot in Chicago. But first, we visit New York City and discover cooks and producers shaking up the food scene there. We follow the food with dishes that play with different wrappings, pans, and surfaces that can change the way you use your DCS grill: from banana leaves to slabs of Himalayan salt. Renowned chefs Charlie Palmer (USA) and Brendan Downer (New Zealand) offer their grilling tips, and we talk welding and power with DCS' Chief Engineer, Kelvin Hanson.

Happy grilling.





GLOBAL GRILLING

Nicole Stock, text
Karen Mordechai, recipes and images

New York City conjures up images of skyscrapers and suits, concrete and crowds. But head across the bridge out of Manhattan and you find a thriving artisan culture where growers and cooks are crafting home-brewed beer and farming honey on rooftops. Karen Mordechai of the celebrated blog and cook school Sunday Suppers heads to Brooklyn to meet up with some of this new tide of foodies. Here she discovers the creamiest ricotta from Salvatore Bklyn, aromatic coffee roasted at Toby's Estate, and, only a short drive from the city, she finds fresh free-range eggs at Fishkill Farms. Karen takes this produce and creates delicious, light ideas for a clever grilling menu.

TOBY'S ESTATE



Toby's Estate which started in Sydney, has these days branched out to the USA with cafes and roastery's in Williamsburg, Brooklyn and the Flatiron District, in New York, which has helped to take artisan coffee to a wider audience. The New York outpost has taken that same Australian passion for coffee and for the relationships developed with individual growers, and created something unique and local in New York City.

He travels the world to meet with farmers, exporters, and importers to find the best beans he can.

As well as running the day-to-day operation, Deaton Pigot is involved in sourcing single origin coffees. He travels the world to meet with farmers, exporters, and importers to find the best beans he can. Toby's Estate is looking for coffees that score above 84 in a rigorous 30 minute evaluation of flavour

and aroma. "What you're fundamentally looking for is sweetness," he explains. "Clearly discernible, clean flavours: good coffee should improve in taste as it cools."

While the obvious use of coffee is as a liquid pick-me-up, the fruity and bitter notes of coffee add a distinctive flavour in cooking. While coffee grounds can be used in rubs, or espresso like an essence in baking, the cafe has been even more inventive, creating an espresso-lacquered bacon-and-egg roll: the perfect thing with your morning cup of coffee. tobysestate.com





TREET IN.



SALVATORE BKLYN



In 2007, Betsy Devine and her partner Rachel Marks were travelling through southern Italy when they met Salvatore Farina who invited the pair to dinner with his family. That meal, particularly the incredibly fresh, light, homemade ricotta, became one of the most vivid and lasting memories of their trip.

On her return to New York, Betsy tried to recreate the tastes and textures of the Italian food she had eaten, including the feathery ricotta. But with every brand she tried, and at every farmers' market or specialty store she visited, none of the cheeses delivered the creamy taste of that elusive ricotta.

The hunt for the ultimate ricotta became something of a fixation. Betsy, already a chef, decided that, if she couldn't find what she was looking for, perhaps she could make it. What started as a small, personal project, something she would do for fun after hours in the restaurant kitchen where she worked, started developing into something more serious as friends, and later cheese shops,

kept asking for the cheese that Devine and Marks named after the man who originally inspired them partnered with their American home base—Salvatore Bklyn.

Though ricotta is traditionally made from the whey that is a by-product from making other cheeses, Salvatore Bklyn's ricotta is made from whole milk and strained for longer than most, giving an even richer, creamier result. A farmer from upstate New York's dairy collective Hudson Valley Fresh delivers fresh milk to Betsy twice a week; then the milk is heated with lemon juice and very lightly salted. Recently, they have started making a smoked version which imbues the delicate cheese with the fragrance of cherry wood—particularly good on grilled pizzas. salvatorebklyn.com



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FISHKILL FARMS



Fishkill Farms is a short ride north from New York City, but the lush microclimate and rolling hills make it feel like a world away from the concrete city.

Though the Morgenthau family had owned the historic orchard since 1913, for most of Josh Morgenthau's life, his family had leased out the land. During his summer breaks from college, he would return to the family farm and spend his time growing vegetables and raising hens, selling his produce at a local farmer's market. By the end of college, he realised that, unless he made a real go of farming, his family's land would likely be carved up for housing: the rich soil and temperate microclimate wasted.

This was 2008 and the culture around food was shifting. People were interested in where their food came from and how it was grown or raised. Small farms were able to become profitable while farming sustainably, as long as the philosophy was matched with good management.

To that end, the Morgenthau brought in Mark Doyle as Business Manager. His role was to take the beautiful setting and develop the necessary farm infrastructure, transforming it into a diverse and modern farm.

Six years on, the farm grows apples and stone fruit, seasonal vegetables, and berries, and raises hens for eggs. Mark designed a chicken coop that was portable but sturdy, allowing Josh and the team to hook the coops up to a tractor and tow them to a new area of pasture each week. Not only do the chickens have fresh feed but the land is fertilised and given time to regenerate.

The Morgenthau aim to create a business and farming system which is sustainable in the long term where a close relationship with their customers and a high degree of biodiversity in the soil, crops, and surrounding vegetation limits the need for added fertilisers and pesticides; all of this is good for the land, but also good for taste. fishkillfarms.com

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Karen Mordechai, cook, photographer, and stylist, created these fresh ideas for the grill using the ingredients farmed or made by these New York artisans. From hearty steak to delicate asparagus, she re-imagines searing to bring out as much flavour as possible from each ingredient.



COFFEE-CRUSTED RIB-EYE STEAK

serves 4–6

Coffee and steak? You heard right. The rich and chocolatey flavour of coffee is a surprising partner to the savoury, juicy beef. Make sure you use freshly ground coffee like that from Toby's Estate so that the intensely aromatic grounds are able to penetrate into the meat.

SPICE RUB

2 tbsp aleppo pepper

2 tbsp finely ground coffee beans

1 tbsp freshly ground black pepper

2 tbsp (packed) dark brown sugar

STEAK

1kg rib-eye steak

4 tsp Maldon sea salt

GRILLING

① Preheat grill to a high flame. ② Mix all ingredients for spice rub in a medium bowl. ③ Season steak with sea salt and 2 tablespoons spice rub, pressing onto all sides of meat and adding more spice rub by the teaspoonful if needed to coat the entire surface. ④ Transfer seasoned steak to the hot grill and cook for 4 to 6 minutes on each side for medium-rare, longer if desired.

SERVING

① Remove steak and allow to rest for 5 to 10 minutes before serving.



GRILLED FLATBREAD WITH RICOTTA, HONEY AND SEA SALT

serves 4–6

The grill becomes like an oven when the hood is closed, making your DCS the perfect cooking environment for baking crisp pizzas and flatbreads. With thin and crunchy flatbread hot off the grill, the cool ricotta, especially one like Salvatore Bklyn, which is luxuriously creamy, is a welcome contrast. For a different take, try a smoked ricotta instead.

DOUGH

2 tsp salt

1 tsp sugar

1 tablespoon instant yeast

3 cups all-purpose flour

extra virgin olive oil as needed

TOPPINGS

1 garlic clove, halved

1 cup fresh ricotta

1 tbsp honey

Maldon sea salt, to taste

INSTRUCTIONS

- ① Combine salt, sugar, yeast and 1 cup warm water in a large bowl.
- ② Cover and let the mixture sit until it begins to froth, about 5 minutes, then add the flour and mix until well combined. (If the dough is very dry, add more warm water, a tablespoon at a time, to moisten it.)
- ③ Cover and let it rise somewhere warm for about an hour.
- ④ When the dough has risen, transfer it to a well-floured surface and knead until soft and silky, 5 to 8 minutes.
- ⑤ Cut the dough into four equally sized pieces and roll each one out until it's about 20cm long; they will naturally roll out into an oval shape. Don't worry about making these perfectly round but try to keep them relatively even in thickness.
- ⑥ Pour a generous amount of olive oil in a baking sheet, transfer rolled-out dough to the sheet, and using your hands, stretch it out a bit. Flip the dough and do the same on the other side.
- ⑦ Place the dough onto the grill, cover and allow to cook for about 3 minutes until char marks appear on the bottom. Flip, cover the grill again and cook until the dough begins to bubble (about 3 or 4 minutes).

SERVING

- ① Remove bread from the grill. While warm, rub the top with the garlic clove.
- ② Spread ricotta over the bread.
- ③ Top with honey and sea salt before serving.



GRILLED ASPARAGUS WITH DICED EGG AND CAPER AIOLI

serves 4

The asparagus might be the star of the show [here](#), but the tender chopped eggs and creamy aioli, both made with fresh eggs from Fishkill Farms, offset the charred vegetables and create a delicious spring side dish.

CAPER AIOLI

2 egg yolks

1 clove garlic (minced)

2 tsp fresh lemon juice

535ml light olive oil

capers

salt and pepper

ASPARAGUS

2 large eggs

salt and freshly ground pepper, to taste

1-2 bunches asparagus, ends trimmed

2-3 tbsp extra virgin olive oil

mint leaves

CAPER AIOLI

① To make the aioli, combine the egg yolks, garlic, and lemon juice in a blender or food processor. ② Process at medium high speed to blend, then very slowly add the oil in a thin stream through the pouring tube while the machine is running. ③ When the mixture has thickened, turn off the machine, add the capers, salt, and pepper, and pulse until well mixed. If the aioli is too thick, add a little water. Refrigerate until serving.

ASPARAGUS

① Place eggs in a heavy pot. Cover with four cups cold water. ② Bring to a boil over high heat; cover, immediately reduce to a bare simmer, and cook eggs 9 minutes. ③ Crack the shells and put eggs in a bowl of iced water for 10 minutes, then drain. Peel the eggs and finely chop. ④ Season with salt and fresh pepper. ⑤ Toss asparagus in a bowl with olive oil, salt, and pepper to coat. Grill asparagus spears on high heat for 5-7 minutes until nicely charred and just fork tender, turning them every few minutes so that they brown relatively evenly.

SERVING

To serve, place a layer of aioli on a platter; place asparagus on top. Top with diced egg and mint leaves.





CHEF BRENDAN DOWNER

Executive Chef
Chef Brendan Catering

CHEF BRENDAN DOWNER

Frank Green

Brendan Downer has a wealth of global experience. He's worked as the Executive Chef at Araxi Restaurant in Whistler, as solo chef aboard luxury Perini super yachts, and managed Yemanja Villa with his wife Jo, on the Caribbean island of Mustique, before becoming Executive Chef at Blanket Bay Lodge in New Zealand and running his own catering company. Chef Brendan has turned his passion for local and honest ingredients to the grill, combining the power of a DCS grill with an in-depth knowledge of food to create unforgettable dishes without setting foot in a kitchen.

Have you always wanted to be a chef? Tell us a little about your background.

As a 14 year old English lad, a three star hotel was where I first experienced the dynamics of a working kitchen and I loved it from the get-go. I knew I wanted to be a chef and I set about getting better jobs and applying for chef school. I fully qualified and gained a commis chef job in a five star hotel in Mayfair, London, joining a team of about 30 chefs. That was a huge wake-up call: high-end, fine dining cuisine and pressure. Lots of pressure! After six years of hotels and catering in London, I went down under for a look and never returned to live and work in the UK.

I spent a year in Australia, five years in New Zealand, another five in Canada, then six years on super yachts sailing to the four corners of the world. I've been back in New Zealand for five years.

Where do you pick up ideas for new dishes?

I get really inspired by ingredients, seasons changing, and being creative with fresh seasonal products.

What is unique about grilling as a cooking technique?

Grilling is unique because it is so versatile: cooking meats, fish, vegetables, and breads. You can do sweet and savoury items. It can be a very quick sear/grill or a long, slow rotisserie.

Grilling is a much-loved institution around the world. How have different places inspired your grilling?

Grills are everywhere, as grills of many types are in cultures all around the world. The desire to cook on open or semi-open flames is evident everywhere you travel. People enjoy the ease of open cooking and the hands-on process of grilling, then eating and socialising with friends and family: perfect! I think the most important thing with grilling is to respect it, but not take it too seriously. You should have a bit

of fun. It's an opportunity to get out of the kitchen and be a bit more relaxed about cooking.

What is the biggest difference between restaurant cooking and how people cook at home?

Restaurant cooking is very much about passion and creativity, but great organisation is an absolute must. Let's say five chefs will cook and serve 120 people an average of two courses: 240 plates of food! If you are not fully prepared and ready for the service time you will not be able to deliver the quality that is required.

You now have your own catering company where you create dining experiences from barbecues to weddings. Are you able to interact more with your guests than you can in a restaurant?

I love the variety of the jobs as a caterer. Personalising menus for clients is very important, and taking the time to interact and ensure that the perfect dining experience is achieved.

You've used a DCS for a while now; what do you like about the grill?

The DCS grill is easily as powerful as the commercial BBQ and char grills that I use. It has a very controllable heat range from intense searing to slow cooking and rotisserie. The DCS is very well designed and constructed from high grade steel, resulting in a professional outdoor grill for your backyard. chefbrendancatering.com

A photograph of an outdoor kitchen area at night. The scene is illuminated by warm, yellow lights. In the foreground, there are two black plastic chairs. Behind them is a stone wall with a bar counter and two white bar stools. To the right, there is a stainless steel refrigerator built into the stone wall. Above the bar, there is a wooden pergola structure with a hanging light fixture. The background shows trees and a dark sky.

IN THE MOOD TO GRILL

Nicole Stock, text
Alix Haisha/LLT Group, images

'I love it.' That's what you want to think when you walk out into your outdoor kitchen area for the first time. In that moment, it's not about functionality or performance or even whether the neighbours will be jealous — it's all about a feeling. It feels good. It feels like a place where you want to spend time.



Atmosphere is a big part of a successful outdoor kitchen and this backyard oasis in Chicago has that in spades. Designed by local landscaping firm JR's Creative Landscaping, this DCS kitchen has transformed a backyard patio into a suburban oasis. This is a kitchen that feels good. But how did JR's create that elusive mood?



Atmosphere is a tricky thing to pin down. You can't attribute it to any one element in particular but, rather, to the sum of the parts. In this kitchen, the lifestyle, the layout, the lighting, and the line-up of tools. The four come together in a way that feels solid and lasting without being overthought or formal. When you are designing your own outdoor kitchen, these are the key ideas and, if you get them right, your outdoor dining space will be far more than just an alfresco grill.

Lifestyle

Of the four Ls, this is the most important. An outdoor kitchen is all about relaxing and entertaining but every person, every family, relaxes or entertains in a different way. This family wanted to create a space that was simultaneously suitable for them to throw some vegetables and a few steaks on the grill on a weeknight, but was generous enough to host a big group of friends or family. To create this, they needed materials and finishes that were durable and stylish but not flashy or too precious. Every aspect of this outdoor kitchen strikes that balance between laid back and done up, refined and robust, gourmet and homely. This Chicago patio had to contend with biting cold winters and muggy, sticky summers.

JR's Creative didn't overcomplicate the design, choosing to make the space open and wide to catch summer breezes and pull the dining table away from the hot grill. Pergolas helped to define the space without putting up walls, and provided some protection for the kitchen throughout the winter. Robust materials like wide stone bricks, tiles, and solid timber meant the outdoor space can stand up to the ravages of the climate. The imperfect, natural materials combine to make the space feel like it has been there for a long time; the outdoor space feels bedded in, which underscores that confident, relaxed atmosphere.

Layout

The layout is one of the most important aspects to get right. There can be a real advantage in using a professional landscaping company who is experienced in anticipating clashes or bottlenecks, along with designing a space that makes outdoor living easy. This outdoor kitchen put the dining table in the centre and pulled the grill and storage right to the edge of the patio. Not only did this give them as much space as possible for entertaining, but it kept the smoke and heat away from the eating area, making everything more pleasant. Layouts don't need to be complicated. There are no prizes for intricate arrangements and, often, you'll find you end up with wasted corners, inaccessible counter space or too-tight squeezes. Better to simplify to make every inch usable and accessible.

Lighting

Lighting may just be the quickest way to create a cosy and elegant atmosphere in your outdoor kitchen. But it can be tricky

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to achieve the right balance between moody and actually having enough light to use sharp knives. This outdoor space solves the issue by suspending lanterns over the kitchen



for task lighting. Small downlights above the countertop further throw light where the cooking happens at the same time as highlighting the rough shadows of the brick, making the material look even more rustic and dramatic. Soft uplights along the pergola give ambient light and make the entire space glow softly – the perfect backdrop for a summer dinner extending late into the evening.

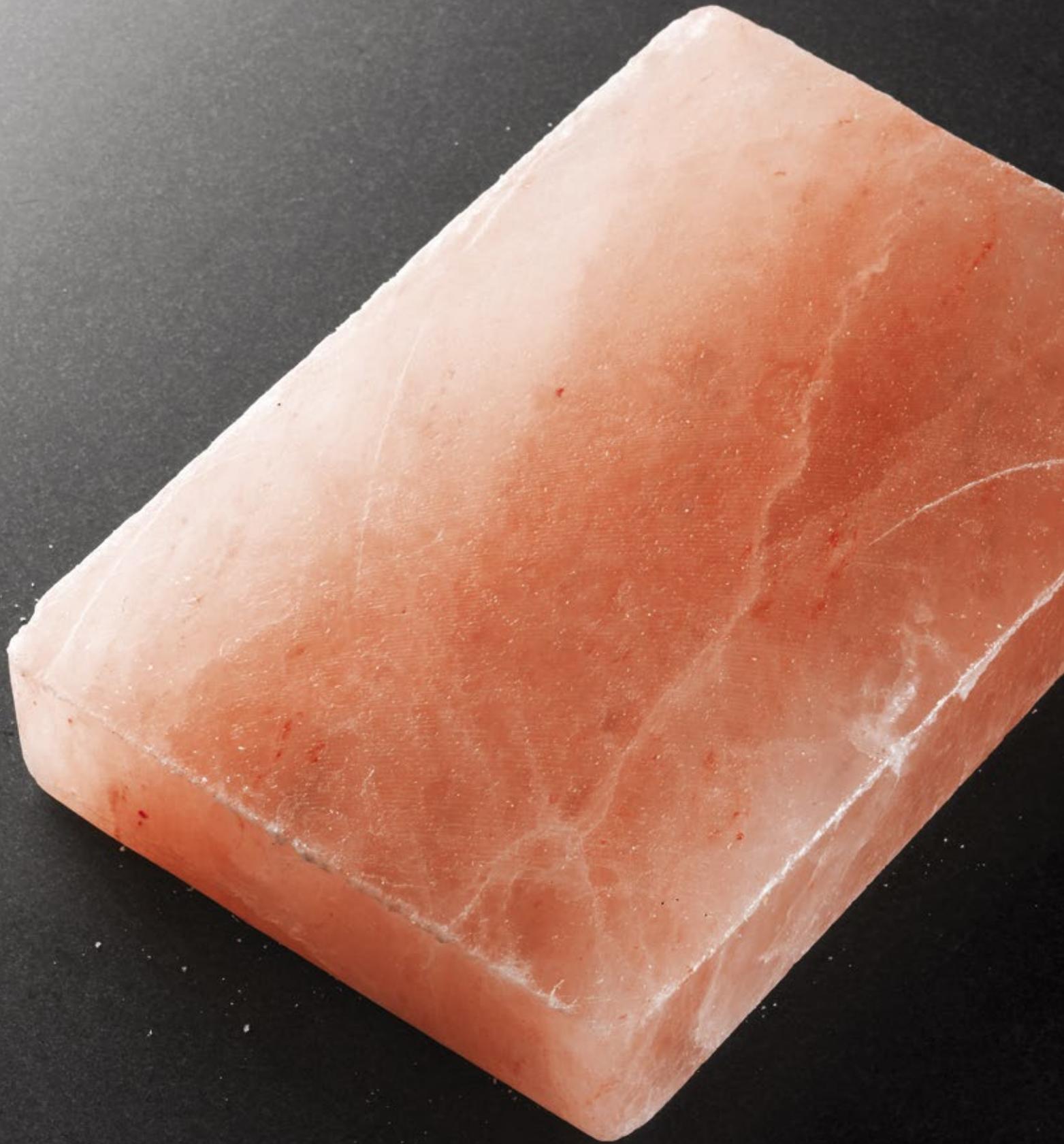


Line-up

The grill you choose has a huge affect on the whole outdoor space. Not only does the look reinforce the style and feel of the space, but the performance is what the outdoor kitchen is all about. It is hugely frustrating if your grill can't hold a searing temperature or if you can't control the heat effectively to cook something long and slow. While the grill will be the star of the show, having a range of storage, fridges, and accessories that use the same design language makes the entire line up feel cohesive. In this Chicago kitchen, the designer chose a 48" Built-in DCS grill along with matching accessories – two bar fridges, storage drawer, and side burners.

To create a memorable and functional outdoor kitchen, focus on how do you want the space to feel, and you'll create a result that you'll love for years to come. jrscreativeland.com

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LAYING IT DOWN

The searing heat of the grill is a defining feature of DCS but it needn't be all about char lines and direct grill contact. With a little imagination, you can also use wraps, vessels and surfaces to imbue flavour and expand your grilling technique. From solid blocks of Himalayan salt to terracotta pots, used tin cans, and a bed of herbs, the naked grill is only the starting point.

Different surfaces lend themselves to different ways of cooking on your DCS grill. Wrapping chicken in banana leaves keeps the meat moist, a soaked cedar plank gives a delicate hint of smoke to a side of salmon, and a salt block delicately seasons fish or scallops perfectly while simultaneously searing them. But it's not all about high heat, the flexible, robust DCS grill also rotisseries, roasts, and slow cooks. We've given new uses to tin cans and the bases of terracotta pots for dishes that use the ambient oven heat when the hood is down. Be inventive and rethink what your DCS grill can do and how to do it. The possibilities are endless.

FILIPINO CHICKEN IN BANANA LEAVES

serves 4

BANANA LEAVES ARE ROBUST AND FLEXIBLE, MAKING THEM IDEAL FOR WRAPPING AND PACKAGING FOOD. THEY ALSO ADD A SUBTLE SWEET FLAVOUR TO THE CHICKEN AS IT COOKS OVER THE GRILL.



INGREDIENTS

3 tbsp lime juice

1 tbsp brown sugar

½ tsp turmeric powder

½ tsp red chilli powder

4 bone-in chicken thighs or breasts

1 bunch fresh cilantro (coriander)

3 shallots

5 garlic cloves

1 tsp minced root ginger

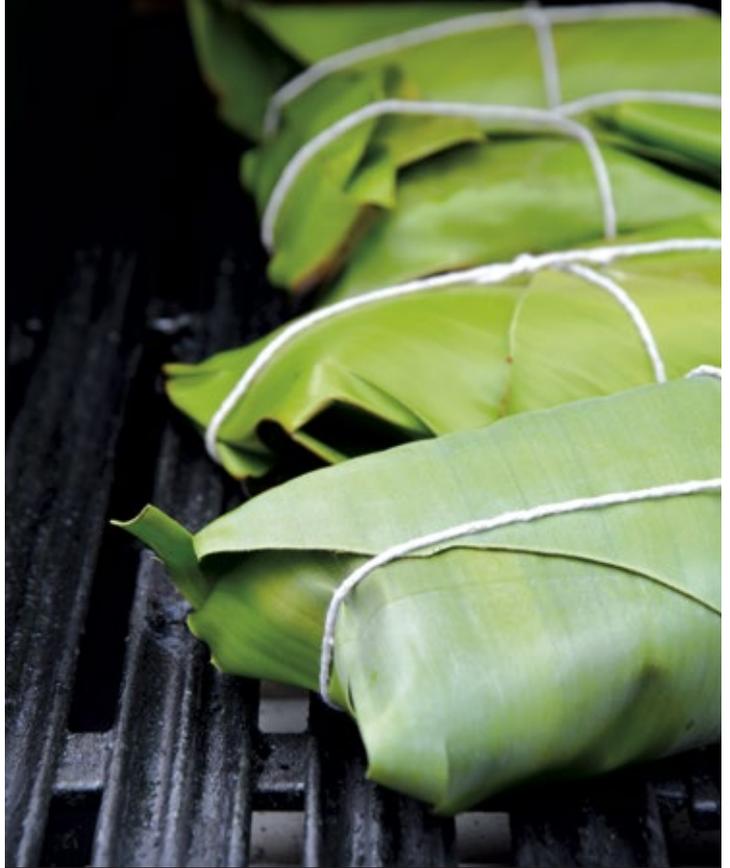
2 tsp crushed lemon grass

2 tbsp cashew nuts

2 tbsp oil

salt and black pepper

banana leaves



① Make marinade by combining the lime juice, brown sugar, turmeric powder, chilli powder, and a pinch of salt. ② Marinate chicken for an hour at room temperature, or for half a day in fridge. ③ Process the cilantro, shallots, garlic, ginger, lemon grass and cashew nuts to a paste. Combine with oil and season well with salt and pepper. ④ Rub the paste all over the chicken pieces. Wrap the meat up with banana leaves like parcels and secure with string. ⑤ Lay the parcels on the grill over low-medium heat. ⑥ Cook the parcels, turning after 10–15 minutes, until the chicken is cooked through—check for doneness using a meat thermometer inserted through the leaf. Timing is dependent on the thickness of your chicken pieces (internal chicken temperature will need to be at least 80 degrees celcius). ⑦ Rest for 15 minutes, then unwrap and serve.



STEAMED AND SMOKED MONKFISH SKEWERS

serves 6

**IMBUED WITH ROSEMARY AND
SLICES OF LEMON, THESE FISH
SKEWERS MAKE THE MOST OF AN
ABUNDANCE OF FRESH HERBS.**

INGREDIENTS

1kg monkfish, or similar meaty fish

3 tbsp lemon-infused olive oil

½ tsp salt

2 lemons

2 large handfuls rosemary stalks

lemons to serve



① Using a sharp knife, slice the monkfish into cubes and thread onto 12 skewers. ② In a non-metallic dish, pour the lemon-infused olive oil over the fish, sprinkle with the salt, and leave for at least an hour. ③ Once ready to grill, slice the lemons into thin rounds. ④ Heat the grill to high then, five minutes before cooking, turn down to medium. ⑤ Scatter the rosemary thickly over the grill then layer over the lemon slices to create a bed of herbs for the fish. Lay the monkfish skewers over the top and close the hood. ⑥ Allow to steam-smoke for five minutes, turn, and allow to cook with the hood down for another 5 minutes until the fish is white and firm. ⑦ Serve with lemons to squeeze over.

SALT-SEARED SCALLOPS

serves 6

IT COULDN'T BE SIMPLER TO GRILL
PLUMP SCALLOPS TO PERFECTION:
NO COMPLICATED MARINADES,
DIPS, OR DRESSINGS, JUST SEAR
THE SEAFOOD DIRECTLY ON A BLOCK
OF PINK SALT FOR A WHISPER
OF SEASONING.



INGREDIENTS

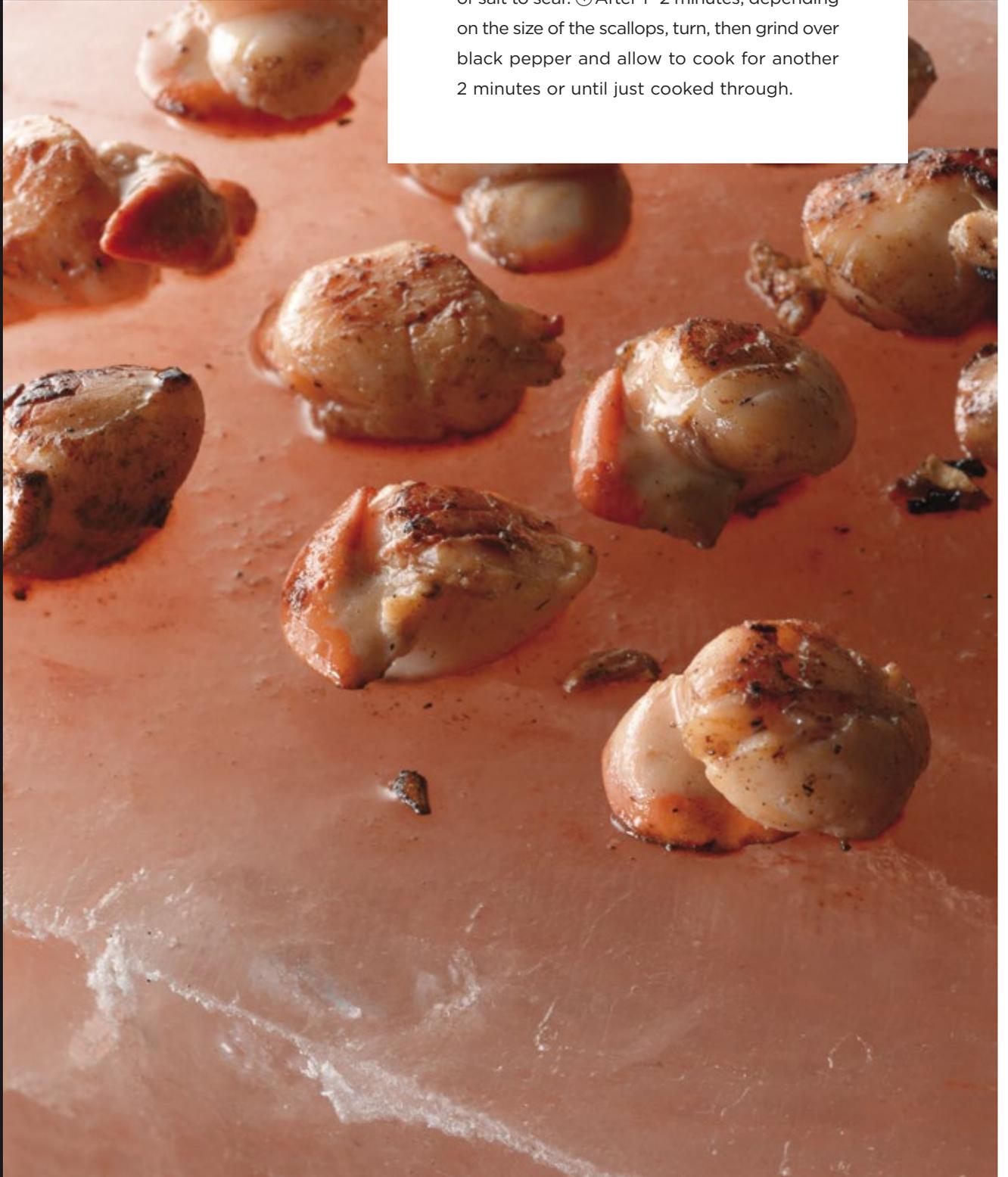
Himalayan salt block

1 tbsp olive oil

500g scallops, with or without roe

black pepper

① Place the salt block on the cold grill and heat the grill on high for 20 minutes or until the salt block is very hot—a flick of water across it should sizzle and instantly evaporate. ② Drizzle the olive oil over the raw scallops to coat. ③ Place the scallops on the hot block of salt to sear. ④ After 1-2 minutes, depending on the size of the scallops, turn, then grind over black pepper and allow to cook for another 2 minutes or until just cooked through.





BLOODY-MARY LAMB SHANKS

serves 8

A RICH, FALLING-OFF-THE-BONE STEW – ALL MADE ON THE GRILL? YES. SEAR THE LAMB ON THE HOT GRILL TO COLOUR, THEN TURN DOWN THE HEAT AND CLOSE THE HOOD TO MAKE A SLOW-SIMMERED DISH THAT GIVES NEW MEANING TO BEING OUT OF A CAN.

LAMB SHANKS

8 medium-large lamb shanks

2L tomato juice

850ml vodka

120ml lemon juice and zest

5 tbsp Worcestershire sauce

1 tbsp black pepper

$\frac{3}{4}$ tbsp celery salt

3 large celery stalks – finely chopped

4 tbsp hot sauce (to taste)

8 recycled cans – lids left on (make sure they fit and aren't lined with plastic!)

GARNISH

1 celery stalk head/leaves per can



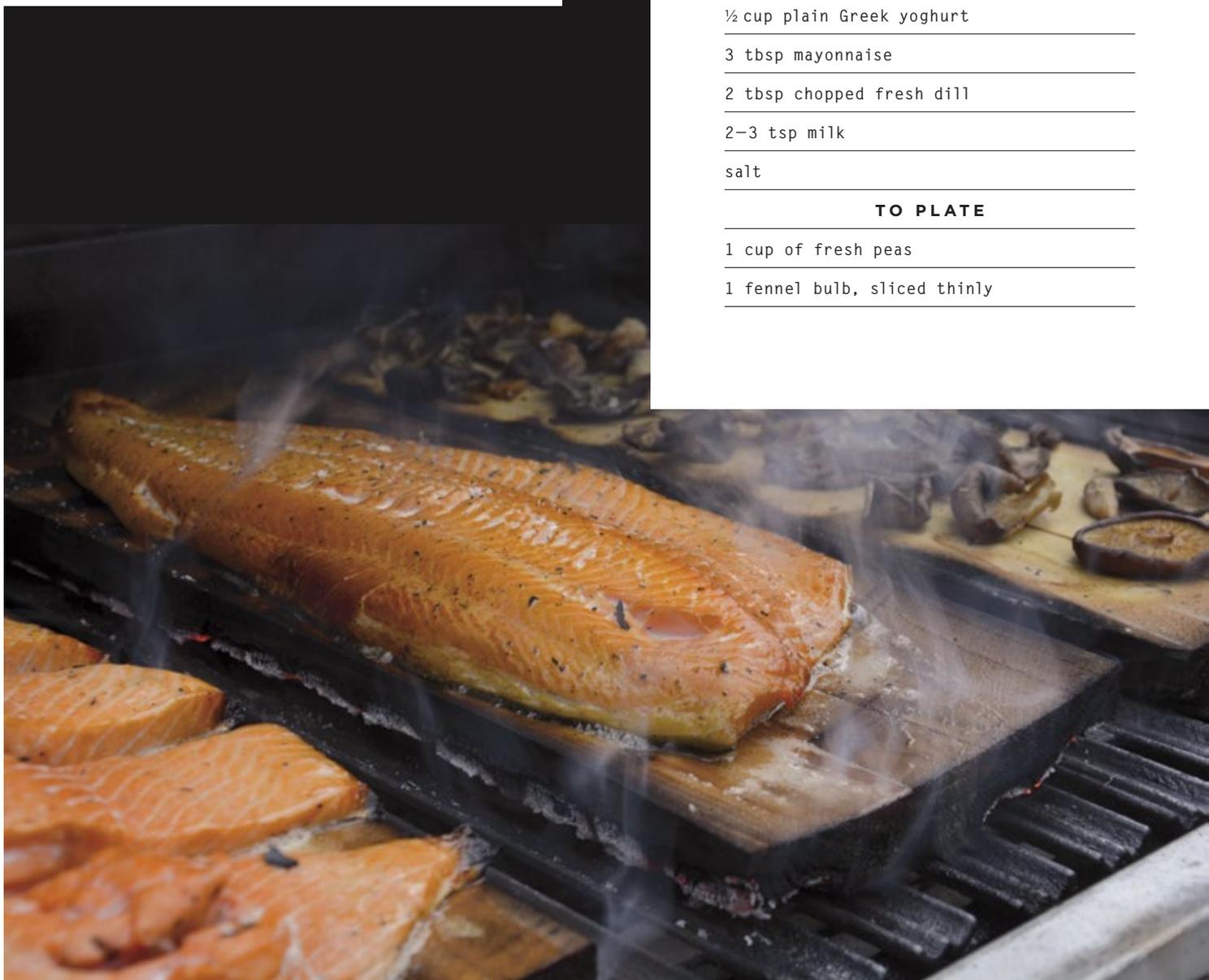
① Sear all the lamb shanks on the grill for 5 - 10 minutes, turning frequently. ② Meanwhile, in a very large bowl, mix all the remaining ingredients to form a Bloody Mary mixture. ③ Once the lamb shanks are seared, place each shank into a can, adding the Bloody-Mary liquid until the meat portion of the shank is well covered. ④ Add a celery stalk head to each can and then 'close' the can lids as much as possible to retain heat and moisture. ⑤ Turn the grill to low and indirect cook for 2-3 hours or until the shanks are tender. ⑥ Enjoy the leftover Bloody Mary mixture as a drink.



CEDAR-PLANK SMOKED SALMON AND MUSHROOMS

serves 6, or 10 as an entree

WINE-SOAKED CEDAR PLANKS PLUS
DCS' SEARING HEAT CREATE A
SHOW-STOPPING SIDE OF SALMON.



FOR THE GRILL

2 cedar planks (untreated)

Bottle of white wine,
we used sauvignon blanc

1 large side of salmon,
pin-boned with skin left on

20 mushrooms, fresh or dried

1 water spray bottle

salt and freshly ground black pepper

FOR THE SAUCE

½ cup plain Greek yoghurt

3 tbsp mayonnaise

2 tbsp chopped fresh dill

2–3 tsp milk

salt

TO PLATE

1 cup of fresh peas

1 fennel bulb, sliced thinly

① Soak the cedar planks in the white wine for 2 hours. Make sure the planks are completely covered in liquid. If there is not enough wine, just top up with a little water. If you are using dried mushrooms, now is the time to soak them in a bowl of water. ② Heat your grill. ③ Mix all the sauce ingredients together and leave to stand in the fridge. ④ Remove planks from the wine and place the side of salmon (portioned or whole—your choice) on one plank and mushrooms on the other. Place your salmon and mushrooms in the grill with the hood down; turn the grill down to a medium heat. ⑤ Grill for about 20 minutes, making sure you keep an eye on the planks in the grill. They should be smoking but not on fire; if they do catch fire, give them a quick squirt of water from your spray bottle and reduce the heat. ⑥ Remove the salmon and mushrooms from the grill, sprinkle with a little salt, and then boil the peas. ⑦ Plate up the fennel, top with a generous portion of salmon and a few smoked mushrooms, spoon some of the creamy dill sauce over the salmon, and top with a few peas.

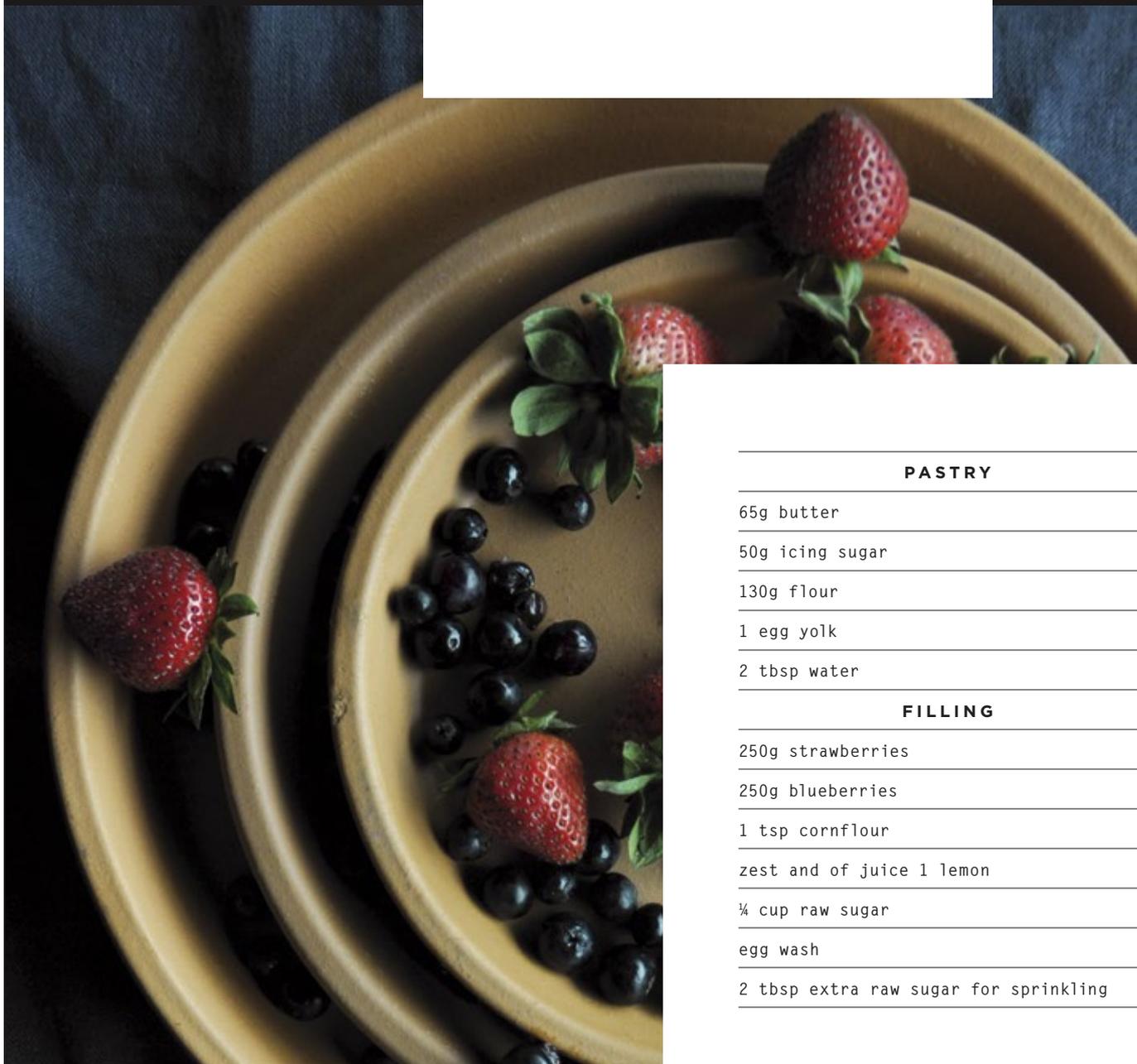
If you are planning to serve the salmon on the cedar plank, as an extra nice touch, create burn marks on the plank by searing the top of the plank in the grill before placing the salmon on it to cook.



BERRY GALETTE

serves 6-8

DON'T BE TEMPTED TO TURN THE GRILL OFF BEFORE DESSERT. USING TERRACOTTA POT BASES INSTEAD OF PIE DISHES, YOU CAN BAKE A STICKY, BUTTERY BERRY GALETTE WITHOUT STEPPING INSIDE TO TURN ON THE OVEN.



PASTRY

65g butter

50g icing sugar

130g flour

1 egg yolk

2 tbsp water

FILLING

250g strawberries

250g blueberries

1 tsp cornflour

zest and of juice 1 lemon

$\frac{1}{4}$ cup raw sugar

egg wash

2 tbsp extra raw sugar for sprinkling

① Blend the very cold butter with the icing sugar and flour in a food processor. ② In a separate bowl, beat the egg yolk with the water. ③ Slowly pulse the egg yolk mixture into the butter and flour mixture. Mix until it just comes together, then turn out onto a floured surface and knead a little to form a ball. ④ Wrap in cling film and chill in the fridge for at least 30 minutes. ⑤ Preheat grill to roughly 175°C by turning burners onto medium-high and keeping hood closed. ⑥ Hull and slice strawberries and combine with blueberries, cornflour, lemon juice and zest, and raw sugar in a large bowl. Mix well. ⑦ Roll out pastry to about 3cm thick in a large circle, 35–38cm (14–15 inches) wide (don't worry about the shape too much as keeping it rustic is part of the galette's charm). ⑧ Lay the pastry over a 26cm terracotta saucer and pour in berry filling. ⑨ Fold the excess pastry over the filling, brush with a little egg-wash and sprinkle with extra raw sugar. ⑩ Place on the grill, away from lit burners. Turn burners to medium-low, close hood and bake for approximately 30 minutes, until berry filling is bubbling and pastry is golden. Allow to cool before serving.



TIPS AND TRICKS WITH FISH

with Chef Charlie Palmer



Chef Charlie Palmer has championed progressive American Cuisine, a style that combines classic French techniques with the punchy and unexpected combinations of bold, local flavours. Palmer has opened 11 notable restaurants across the country including the three-star Aureole New York, a growing collection of food-forward wine shops, and award-winning boutique hotels.

Chef Charlie Palmer also started the Annual Pigs & Pinot weekend, held at the award-winning Hotel Healdsburg and Dry Creek Kitchen. Sponsored by DCS, the event brings together some of the best chefs in the country to celebrate local winemakers and the best pork dishes, with proceeds going towards charities like the No Kid Hungry® campaign.

What do people usually get wrong when they try to grill fish?

Usually, the heat is too intense so they dry out the fish or the grill is too hot in certain places and it cooks unevenly. You lose a lot of the integral flavour this way.

When we think grilling, it's easy to think meat. Why do you like mixing up the grill with fish or seafood?

There's a world of opportunity in terms of seafood and shellfish, and their cooking times in general are very short, making for tasty food very fast.

Where did you learn to cook fish?

The Culinary Institute of America. Also in France and Italy.

Does your cooking change depending on where you are, and, with fish, how close you are to the sea?

I always believe, geographically, you should work with what's closest. For instance, striped bass on the east coast is an all time favourite and ahi tuna from the Pacific is a must on the west coast.

How do you best season fish?

Marinades are great and tend to keep the fish moist. I have also had great success with spice rubs and good extra virgin olive oil added to the fish just before it goes on the grill.

A tip from Charlie:

Whenever you are cooking any type of fish on the grill, always have two lemons; place them cut-side down on the grill as you are grilling the fish. Once the fish is finished, you take the heated lemons and squeeze them over the fish just before going to the table. charliepalmer.com



TIPS FOR COOKING FISH



①

UP AND DOWN

In the same way as you would sear steak or other fast-cooking cuts of meat, you want to heat up your DCS grill very high, but, a few minutes before you actually start cooking, turn the heat right down. This helps to ensure that the grill is very hot, crisping the fish on contact, but the ambient heat isn't so high that you will burn or overcook the delicate fish.

②

TURN IT OVER

Make sure you flip your DCS grills over so that the flatter, curved side is facing up. This surface is designed just for fish and will give you the best result. Flip the grills over before you heat up the grill as they become smoking hot very quickly from the power of these grills.

③

SKIN ON

We most often buy fillets that have been skinned but, if you can ask for the skin to be left on, it helps to keep the delicate flakes together when you turn and flip the fish on the grill. Not only does it make manoeuvring the fish easier, the thin skin on some fish like mackerel or trout crisps into a flavourful textural contrast. For fish with thicker skin like salmon, you can remove the skin after cooking.

④

WATCH CLOSELY

Fish takes hardly any time to cook on a hot grill. When you add it to the grill, depending on the type of fish and the thickness of the cut, it may take far less time than you think it should. A half-inch/1.5cm thick tuna steak should take around 2 minutes each side leaving a rare, pink centre; thicker fillets of cod or similar white flaky fish will take slightly longer: 3 - 4 minutes each side. The fish will keep cooking off the heat, so you should take it off the grill when, if you slice through it, it is just opaque but still moist. Shellfish should have only just turned opaque before you sweep them off the grill and into waiting mouths.





⑤

WHOLE LOTTA LOVE

While hot and fast is great for fillets and shellfish, if you are doing a whole fish, slow and low will give you a moist, cooked-through result. The grill excels at cooking for large groups, so whole fish are an entertainer's dream. Stuff with herbs and lemon then cook on an upper rack on low heat for up to 40 minutes if it is a large 7 ½ cm (3-inch) thick fish.



⑥

SKEWER IT

Delicate, small shellfish like scallops or prawns need to be seared for only a minute on each side on a hot grill. If you're cooking many at once, it can be easier to skewer them so you only have a few skewers to turn rather than multiple individual pieces. You can then serve them on the stick, or pull them off with a fork.

⑦

TUNA TIPS

Select a thick — at least 2 ½ cm thick (1 inch) — steak of tuna so that you can get a good sear without overcooking the centre. Bring the tuna to room temperature before cooking, otherwise you can be left with the rare centre unappetisingly cold. Pat the fish to make it as dry as possible then oil the fish generously before laying it directly on the grill. Allow to sear for only 60 seconds on high heat before turning and doing the same for the other side. You should still have a ruby-red raw centre and a crisp, cooked exterior.

**TOOLS OF
THE TRADE**



Cast Iron Skillet
LODGE

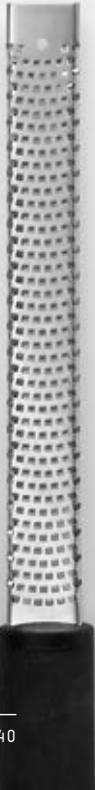
Pepper Grinders
PEUGEOT



Cherry Salt Cellar
BEST MADE



Zester
MICROPLANE





Fish-grilling Basket
CHARCOAL COMPANION



Ceramic Serving
Dish



Linen Dish Towel
FOG LINEN

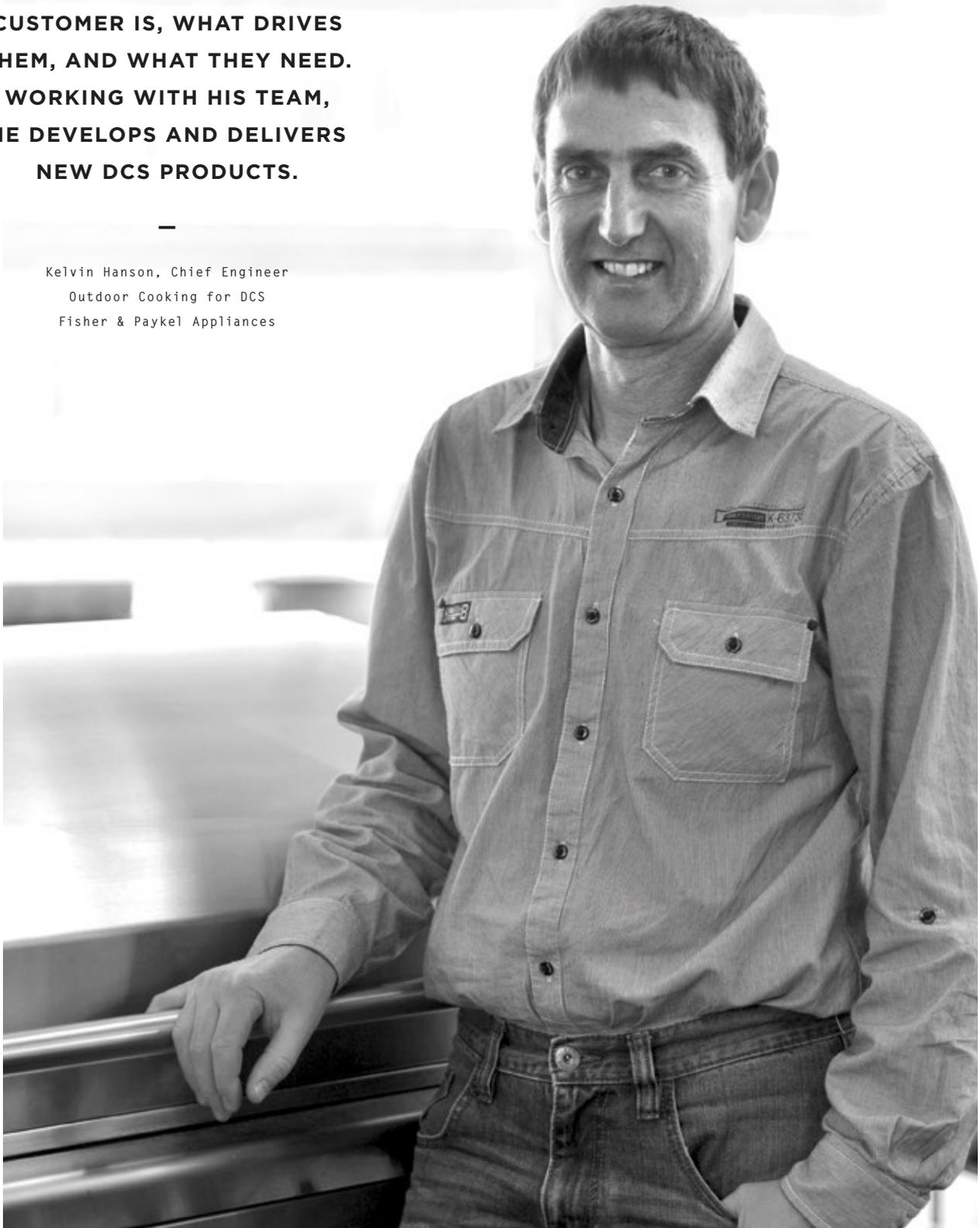


Utility Knife
LAMSON & GOODNOW



**KELVIN HANSON IS CHIEF
ENGINEER FOR OUTDOOR
COOKING FOR DCS. HIS ROLE IS
TO UNDERSTAND WHO THE DCS
CUSTOMER IS, WHAT DRIVES
THEM, AND WHAT THEY NEED.
WORKING WITH HIS TEAM,
HE DEVELOPS AND DELIVERS
NEW DCS PRODUCTS.**

Kelvin Hanson, Chief Engineer
Outdoor Cooking for DCS
Fisher & Paykel Appliances



DCS DESIGN INSIGHTS

Nicole Stock

What's important to the DCS customer?

What are they looking for?

The DCS customer is a premium customer; they're looking for performance. They're looking for that professionalism that you look for in restaurant cooking. Not only are they aspirational chefs in many respects in the kitchen but they also want what we call a pro look — that heavy stainless steel, professional look.

How do you design the grills to make them so robust and durable?

Everything is made out of 304 stainless steel: the carcass, the drawers, even the grates. That's one of the key things. Unlike some other brands, even our grates are cast 304 stainless steel making them very durable and solid. And then, all of the components are welded by hand or robotically; this gives a very fine but robust finish. All of these things lean towards that quality; these grills are tough engineering marvels.

How do you translate those customer insights into new products?

Before we can take any steps forward, design new products, or change any features, we spend a lot of time understanding our customers. We observe and talk to customers to really discover the essence of what people want from a grill, how they use these products, and what isn't meeting their needs.

But all this research isn't an effort to find a whole bunch of new ideas. Any new products that we introduce have to have that level of high performance. We don't want to grab just any old product and do a 'me too'. We purposefully keep our range focused, only releasing products that will add real value

to the customer. We want every DCS product to add to their cooking experience.

How does power improve cooking?

Food trends are quite regionalised. What is happening in the US is often quite different than what you'll find in Australia. For example, in Texas, they're after high-performance grilling searing steak, and the ability to use their grills as slow cookers by turning everything down and having indirect cooking. In other places, they need the high heat for grilling pizzas. The grill's versatility is that it can be used for so many different things. People tend to think of these grills as just BBQs but you're really talking about a sear station, and an oven for indirect cooking, so you can do your pizzas; you can do all sorts cooking on it.

What do you like to cook on the grill?

My favourite is the rotisserie. Doing something like a pork sirloin with a good crackling, that's got to be right up there. But doing pizzas on the grill is another must; really, it's just good fun.

What's unique about grills that you have to consider during design?

With grills in particular, it is about performance. You have to understand how the product is going to be used. We see a lot of these grills going into full outdoor kitchens with full grilling capability, multiple cooking centres, refrigeration, and storage. Often these outdoor areas are quite large and our customers are looking for the aesthetic to be consistent across the board.

WHAT'S UNDER THE HOOD



Californian Heritage

Originally from Huntington Beach, DCS designed North America's very first professional outdoor grill. DCS continues to be the brand against which other grills are measured.

Ultimate Cooking Surface

Full-surface searing, rather than single zone, is made possible through precision ported stainless steel burners, ceramic radiant rods and heavy gauge stainless steel burner box construction.

Intense Heat

Industrial-grade stainless steel burners combined with ceramic radiant technology provide intense even heat of up to approximately 450°C.

Professional Rotisserie

Every DCS grill comes with a standard integrated rotisserie including a high-torque 3Nm motor, 25kg rated hexagonal spit and dedicated infrared back burner.

Robust Construction

Heavy-duty engineering and construction features solid 304-grade stainless steel throughout and heavy gauge fittings.

Total Control

The patented Grease Management System reduces flareups by channelling oil away from the burner flames during grilling allowing consistent, clean, cooking.





THE DCS OUTDOOR GRILL RANGE

DCS Built-in Grills

The entire grill surface of DCS Grills can sear food. DCS Grills allow you to precisely control the power of your grill from the far back corner to the front and centre. DCS Ceramic Radiant Technology ensures the entire grill surface remains at the same temperature, creating full-surface searing. Built-in grills give the same performance while providing a permanent architectural solution for the outdoor kitchen.

PICTURED:

48" Grill (with Side Burners): BGB48-BQR

48" Insulated Jacket (for combustible surfaces): BGA48-IJS



36" All Grill



Controlled heat is the key to great outdoor grilling. The 36" All Grill combines precision ported stainless steel burners with Ceramic Radiant Technology and double-sided cast stainless steel grilling grates. In addition, the heavy-duty dedicated infrared Rotisserie is perfect for outdoor roasting.



48" (with Side Burners)



Bringing kitchen conveniences outdoors, this unit features a 36" grill and hood, with double side burners for a total of 48" of cooking flexibility. The two side burners are ideal for preparing pan and wok-based dishes. The grill area combines precision-ported stainless steel burners with Ceramic Radiant Technology and cast stainless steel grilling grates. Plus the heavy duty dedicated infrared Rotisserie.



48" All Grill



The ultimate in high-performance outdoor cooking, the 48" All Grill is our largest product, providing over half a square metre of uninterrupted grill area.

STOCKISTS

Please visit the Grill section of our website for local stockists

fisherpaykel.com > KITCHEN > GRILL



