



everdure  
by heston blumenthal



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For more of Heston's unique recipes visit  
[www.everdurebyheston.co.uk/recipes](http://www.everdurebyheston.co.uk/recipes)



Who better to  
re-imagine  
the barbeque,  
than a chef who  
inspires millions.

“Over 20 years I’ve learnt how to get the best out of ingredients. By incorporating some of my favourite techniques into these designs, I’ve created what some might call a 3 Michelin star barbeque range.”

Heston Blumenthal is one of the world’s top chefs. His Berkshire restaurant, The Fat Duck, has won international accolades and been awarded 3 Michelin stars, while Heston himself was given an O.B.E. by Her Majesty the Queen for services to British Gastronomy.

A fellow of both The Royal Society of Chemistry, and The Royal Academy of Culinary Arts, Heston’s never been one to do things by the book. By pushing the traditional boundaries of the kitchen, and injecting a sense of child-like wonder and theatre into everything he touches, he’s inspired a generation to seek pleasure, and entertainment, in food. Now, Heston’s bringing his magic touch to the great outdoors, making it easy for anyone who enjoys barbeque cooking, to put on a commanding performance.



“One of the things I love about cooking is that you never stop learning. Exploring and experimenting is all part of the fun. So I’m going to share some tips on outdoor cooking, to help you add a little sizzle to your next barbeque.”

## Barbeque tips from Heston.

### Adding flavour to charcoal cooking

“Here’s a great tip for adding some more subtle smokey flavours to your barbeque. Just throw some fresh herbs onto the charcoal while cooking. A sprig of rosemary is perfect for lamb, and sage works well too. Herbs like these are sturdy enough to burn in the heat and release flavour over time, rather than quickly withering and burning away like lighter herbs like basil would. Spritz with a little water first to prolong the infusing.”

### Knowing when charcoal is ready

“Charcoal barbeques can reach a radiant temperature of over one thousand degrees celsius. Things start to settle down when ash starts to form on the crust of each coal. This not only stops coals burning up too quickly, but creates the perfect grilling temperature, so once you see that layer of ash on your coals, you’ll know you’re pretty much good to go.”

### Finding the sweet spot

“The ‘sweet spot’ is the distance from the heat where food cooks best, and has a consistent heat of no more than 10% variance. Obviously this will vary depending on what you’re cooking, and how high your grill is, but generally, the optimum grill height from the heat is 18.5% of the grill’s width. Luckily, my barbeques have

worked all that out for you, so you won’t have to whip the ruler out and start adjusting things.”

### Flare-ups

“Flare ups are usually caused by a combination of extreme heat and a build-up of oil. They’re nothing to worry about, but you can reduce the chances of one happening by cleaning your barbeque regularly.”

### Keeping things clean

“It’s really important to take care of your barbeque, removing fats and oils after use will help prevent flare ups. A good tip to prevent sticky build up on grills during cooking is to give them a quick rub with cloth soaked in cooking oil before you start, and again after, to get them ready for next time.”

### Indirect cooking

“If you’re cooking more delicate food, like fish, or thinly sliced meat, then indirect cooking is probably your best bet. Placing food just away from the centre will help it find pockets of heat, without exposing it to the full temperature force.”



## Barbequing meats: Internal cooking temperatures.

Always place the thermometer in the thickest part of the meat. For steaks, make sure that the thermometer is inserted from the side until the probe reaches approximately the centre. For poultry, it is important to take the temperature of both the leg and the breast.

Always remember residual heat or carry over cooking will occur once the meat is removed from the heat source. A steak could increase in temperature by approximately 5°C. How quick the internal cooking temperature is achieved can be controlled by moving the charcoal around in the barbeque and managing the charcoal below the areas that would take longer to cook. Here are some Heston recommended cooking temperatures.



### For Beef and Veal

Rare – 50°C  
Medium rare – 55°C  
Medium – 60°C  
Medium well – 65°C  
Well done – 70°C

### For Minced Beef

Medium rare – 55°C  
Medium – 60°C  
Medium well – 65°C  
Well done – 70°C

### For Lamb

60°C

### For Pork or Ham

60°C

### For Fish

50°C

### For Poultry

Poultry Legs – 75°C  
Poultry Breast – 65°C

## CHARCOAL RANGE

# Perfect the art of outdoor cooking.

Everdure by Heston Blumenthal is a range of barbeques like no other. Working closely with designers and engineers, Heston embarked on a mission to create the perfect modern barbeque. By combining the latest technology and design aesthetics, with ease of use and thoughtful attention to detail, he created a range of kit that will help you go on a journey of discovery.

Whether you love the convenience of cooking on gas, or want to reconnect with the primal beauty of cooking on charcoal – home, or away – Everdure by Heston Blumenthal will help you unleash your creativity and bring out the best in barbequed food.

“Good design is everything these days. I wanted to bring some of the incredible technology and finishes you see in high end-kitchens, to the great outdoors.”



Cooking on charcoal.  
Stoke your primal side.



4K



HUB™



FUSION™



CUBE™



“There’s something really special about cooking on charcoal. Something primal. The perfect fusion of heat and smoke, combined with a great marinade, can infuse some truly distinctive flavours.”

The evolution of man is largely thanks to the evolution of fire and energy. Cooking over a fire was once part of everyday life, and in many parts of the world, it still is. More than just visual theatre, or a traditional ‘back to basics’ approach, authentic charcoal cooking adds a distinctive smoky flavour to food. Mastering the heat, and managing a fire made it challenging for many barbecue enthusiasts to fully embrace its charms – until now.

Four charcoal barbecues,  
with a contemporary twist.

A close-up photograph of a man with glasses and a beard, wearing a dark patterned shirt. He is leaning over a grill, squeezing a lemon over two chickens that are cooking. Thick white smoke is rising from the grill. The background is slightly blurred, showing greenery.

“From quick lunches, to epic feasts, I’ve made it easy for everyone to enjoy the magic of charcoal cooking.”

Inspired by the past.  
Innovated for the future.

## The authentic made extraordinary.

By questioning just what it is that makes cooking on charcoal so good, and why it can be challenging for some, Heston was able to create a design that ticks all the boxes. The Everdure by Heston Blumenthal barbeques make creating the authentic charcoal taste, virtually effortless. Here’s how.

### Ready to cook in 10 minutes

No more messing around trying to get charcoal started. Say goodbye to nasty chemicals, or hand held lighters, you’re ready to go at the touch of a button. Thanks to the Fast Flame Ignition System™, which features an electric element, you can get your charcoal burning at the right cooking temperature in just 10 minutes.

### Built-in rotisserie system

The FUSION™ and HUB™ are hiding a secret – a built-in, retractable rotisserie. Thanks to the patented Rotiscope Technology™, you can quickly set up an authentic, commercial-quality rotisserie for cooking over the coals at 3 different heights. The jaw-like Cliplock Forks™ ensure everything from chickens to suckling pigs are kept firmly in place as they turn, powered by a discrete motor tucked away inside the body of the barbeque.

### Function and form

Taking cues from minimalist Danish design, Everdure by Heston Blumenthal is an elegant blend of contemporary and retro. From sleek, tapered legs, to smooth, stylish chrome grill handles, from the subtly integrated rotisserie, to the retractable power cord, everything is the perfect balance of function and form.

### Fuss-free, mess-free

Everything about Everdure by Heston Blumenthal is designed to keep things easy to use, and take care of. The porcelain enamel firebox and charcoal tray are easy to clean after use, simply brush out ash and wipe down.





# 4K

Merging the rich history of charcoal cooking with precise technology and a modern design aesthetic, the 4K brings the authentic flavour of charcoal that humankind has enjoyed for millennia, to your home more efficiently than ever before.

FREE PREMIUM  
COVER  
INCLUDED



Graphite  
HBCE4KGGB-C  
£1799



Orange  
HBCE4KOGB-C  
£1799

“From baking, roasting, grilling, slow cooking to cooking over direct heat, there are so many intuitive perks in the 4K, that you’ll be finding new ways to cook for a very long time.”

#### The ultimate outdoor cooking solution

- / Fast Flame Ignition System™ with touch glass control
- / Integrated high temperature food and oven probes
- / Oven and food temperature display
- / Water refill zone
- / Bluetooth connected (iOS and Android)
- / Timer function and ignition countdown
- / Fuel and wood chips side reloader
- / Flexibility to cook with hood up or down
- / Seamless die-cast aluminium outer body
- / Heat and UV protected paint finish
- / Versatility across cooking methods
- / Available in 2 contemporary colours
- / Oven can be used both on or off the stand
- / Includes grill clips, half moon risers, pizza stone and charcoal tongs

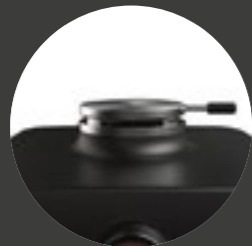


# 4K

ELECTRIC IGNITION  
CHARCOAL OUTDOOR OVEN



1 Fast Flame Ignition System™ with Touch Glass Control



2 Airflow control system with numbered vents



3 Auto locking hood, press to release



4 Bluetooth™ App Connectivity to relay temperature data



5 LED Digital control with timer function & ignition countdown



6 High hood for roasting / baking



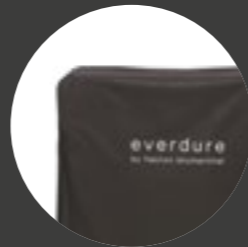
7 Side hatch to reload charcoal (without disrupting internal temperature)



8 4 x removable food probes



9 2 x fixed ambient temperature probes



10 Free premium, tailored cover included with your purchase

Limited **10YR**  
Warranty\*



## Roast Leg of Lamb (serves 6-8)

Preheat the 4K BBQ by placing 150g charcoal on top of the charcoal grid. Press the fast flame ignition and wait for 7 minutes with the hood open.

Aim to preheat the 4K to ambient temperature of 100-130°C. Monitor the ambient temperature and top up with no more than a small piece of charcoal at a time, only if required to reach the ambient temperature.

Season the lamb with grapeseed oil and salt before cooking. With both high grills in place, insert the meat probe into the centre of the thickest part of the lamb leg and place the lamb onto the high grill. Aim for an ambient temperature of 100-130°C by topping up the coals and adjusting the vents as needed.

Once the lamb has reached a core temperature of 58°C, remove it from the

grill and place on a cooling rack set over a tray. Cover with foil and leave to rest.

Top up the coals with 250g charcoal and allow to fully-ignite with the hood closed, allowing the ambient temperature to increase to 280°C.

In the meantime, coat the lamb with grapeseed oil and season with salt again. Brown the lamb on the hot grill bars with the hood closed for 5 minutes, or until golden and crisp.

Allow the lamb to rest of 8 minutes before carving. Do this by holding the leg by the bone vertically in front of you. Trim the meat from either side of the bone so you are left with two large pieces. Slice each piece (while flat-side down) across the grain using a sharp knife. This will ensure maximum tenderness.



### For the lamb

- / 1.8–2.2kg whole leg of lamb, bone-in
- / grapeseed oil
- / salt

## Honey Roasted Turkey

### For the honey and citrus brine

- / 11oz salt
- / 1/2oz thyme
- / 3oz honey
- / 1/5oz coriander seeds
- / 4 garlic cloves, crushed
- / 3 lemons, zest only
- / 3 limes, zest only
- / 1 orange, zest only
- / 1/2oz black peppercorns

### To brine the turkey

- / 1 gallon reserved honey and citrus brine
- / 8-10lb turkey

### To make the glaze and cook the turkey

- / 18oz cranberry juice
- / 4oz Cointreau
- / 14oz honey
- / reserved brined turkey
- / salt

Place the salt along with the gallon of water into a large pan and bring to the boil to dissolve the salt. Remove from the heat and set aside to cool 104°F. Add the thyme, honey and remaining aromatics and once completely cooled, place in the fridge overnight. (This brine recipe should be doubled if the turkey is larger than 8lb).

Strain the honey and citrus brine into a large container. Add the turkey and brine for 14 hours in the fridge. Remove and wash the turkey under cold, running water for 1 hour. Pat dry with kitchen paper.

In the meantime, make a glaze by combining 8oz of the cranberry juice and the Cointreau in a pan and reducing to a syrup over medium heat. Remove the pan from the heat and add the honey and the remaining cranberry juice.

Preheat a Hub or Fusion BBQ and set the grill to medium/high heat.

Season the brined turkey with salt and carefully attach it onto the spit using the forks. Take care not to split the skin. Place the spit onto the BBQ on height setting 2 and cook for 30 minutes until the skin is golden. Monitor the heat (topping up and moving the coals as needed) to ensure a surface temperature of around 160°F is maintained on the bird.

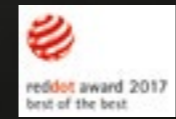
Brush with glaze every few minutes until the turkey begins to get sticky. Once a core temperature of 150°F is reached when using a probe thermometer, lower the bird to the lowest setting to colour and finish the glaze.

Remove the bird from the spit once the core temperature reads 155°F and rest for 30 minutes before carving. Reserving any juices to be used in a gravy along with half of any remaining sauce.



# HUB™

Whether firing it up for simple steaks, trying something more ambitious, or going the whole hog with an epic rotisserie, the HUB™ is perfect for outdoor entertainers.





Inspired by the past.  
Innovated for the future.

FREE PREMIUM  
COVER  
INCLUDED



HBCE2BGB-C  
£1499

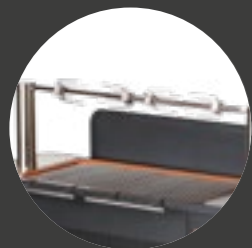
“The HUB is designed with larger gatherings in mind, where you can really show off your skills. Flames. Embers. Heat. People are really drawn to the authentic charcoal barbeque experience”

**The ultimate charcoal experience**

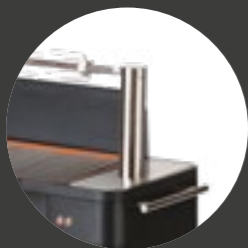
- / Charcoal + electric element
- / Ready to cook in 10 minutes, thanks to the Fast Flame Ignition System™
- / ‘Set and forget’ electronic control
- / 40kg rated capacity rotisserie with Rotiscope Technology™
- / Elegant contemporary design
- / Retractable 1.5m power cord
- / Large storage area behind 2 double-lined doors which doubles as a warming area
- / Porcelain enamel firebox
- / Chrome grills with cool-to-the-touch handles

# HUB™

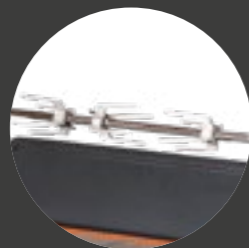
## ELECTRIC IGNITION CHARCOAL BARBEQUE



1 Rotiscope Technology™ – Patent pending rotisserie system



2 Retractable rotisserie poles with adjustable heights



3 Design patented rotisserie rod and Cliplock Forks™



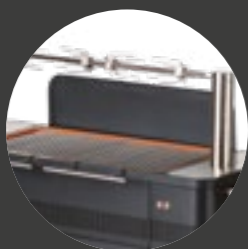
4 Integrated retractable power cord (1.5m)



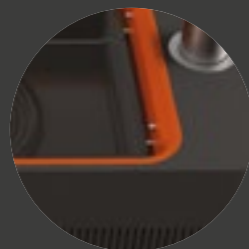
5 Fast Flame Ignition System™ – Integrated 1800W electric element



6 Fully enclosed cupboard with shelf and double lined doors for storage



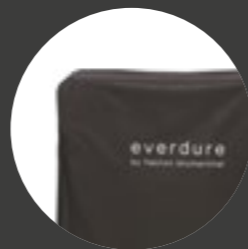
7 Weather / wind shield



8 Porcelain enamel firebox and charcoal tray



9 Fully enclosed cupboard with shelf and double lined doors for storage



10 Free premium, tailored cover included with your purchase



Limited **5YR**  
Warranty\*

## Char-grilled Tomato and Avocado Slaw (serves 2-4)



### For the semi-dried tomatoes

- / 12 cherry tomatoes, halved across the middle
- / pinch fine salt
- / 1 Tbsp olive oil
- / pinch caster sugar

### For the Jalapeño pickled cabbage

- / 340g cabbage, finely sliced
- / 100g juice from a jar of red Jalapeños

### To finish the slaw

- / reserved semi-dried tomato halves
- / reserved Jalapeño pickled cabbage
- / 20g red Jalapeño, finely chopped
- / 1 avocado, peeled and diced
- / 1 lime, zest of whole and juice of ½
- / 1 tsp coriander, finely chopped
- / 1 tsp fine salt

To semi-dry the tomatoes, preheat the Hub and toss the halved tomatoes in the salt and olive oil. Grill on the hot BBQ, cut side-down until slightly charred. Remove from the heat and sprinkle with sugar.

Place in the hot cupboard underneath the BBQ while you continue cooking the other items - or simply spread cut-side up on a tray to partially dry out in a 70°C preheated oven for 1 hour.

Combine the finely sliced cabbage with the Jalapeño pickle juice and set aside for at least 2 hours. To finish the salad, combine all the ingredients and toss well to evenly coat.



## Rotisserie Pork Roast with Bitter Orange Glaze



### For the marinade

- / 180g olive oil
- / 10g fennel seeds
- / 10g cumin seeds
- / 20g fenugreek
- / 40g annatto
- / 2g black peppercorns
- / 20g yellow mustard seeds
- / 300g orange juice
- / 60g lime juice
- / 7 lime leaves
- / 4kg boned pork shoulder
- / 45g orange zest, finely grated

### For the pickled bitter orange

- / 25g olive oil
- / 4g black mustard seeds
- / 3g cumin seeds
- / 3 dried red chillies
- / 2 curry leaves
- / 1 bay leaf
- / 4g ground fenugreek
- / 5g chilli powder
- / 1 large Seville orange
- / 50g white wine vinegar
- / 40g lime juice

To make the marinade, heat the olive in a pan and toast all the spices for approximately 5 minutes over a moderate heat. Allow to cool slightly, then blitz along with the juice and lime leaves in a mini food processor.

Roll out the pork shoulder and spread the mixture on it. Add the finely grated orange zest and roll up the shoulder, securing with butcher's string.

Light the coals on the Hub and once they are ready, insert the spit roasting rod through the pork shoulder and secure. Place on the BBQ spit and begin cooking on the level 3. The surface temperature on the meat should read 70-80°C. Check every 30 minutes and top up the charcoal as needed. This will take approximately 4-5 hours.

The pork should be golden in colour and the core temperature should read between 65-80°C when probed with a thermometer. Remove from the heat and allow to rest for 1 hour before serving. For the pickled bitter orange, heat the olive in a pan and toast all the spices for approximately 5 minutes over a moderate heat. Cut the orange into 12 wedges and add to the pan, combining well. Deglaze the pan with the vinegar and lime juice and increase the heat, allowing the mixture to come to the boil for one minute.

Remove the mixture from the heat and place in a sterilised jar. Reserve until needed, and serve alongside the pork.





# FUSION™

(On pedestal and off pedestal)

Whether you're new to cooking on charcoal, or a seasoned pro, you'll love the simplicity and style of the FUSION™. Named after its innovative fusion of charcoal and electricity, it draws on the benefits of both, delivering an unbeatable barbeque experience.





FREE PREMIUM  
COVER  
INCLUDED



“With a bold, yet slender design, the first time your guests set eyes on it, they’ll wonder what it is. It won’t take you long to win them over. 10 minutes in fact.”



HBCE1BSGB-C  
£799

Comes with sleek, sturdy legs, but for added height and style, there’s an elegant freestanding pedestal.

**Charcoal cooking made simple**

- / Charcoal + electric element
- / Ready to cook in 10 minutes, thanks to the Fast Flame Ignition System™
- / ‘Set and forget’ electronic control
- / 15kg capacity rotisserie with Rotiscopes Technology™
- / Elegant contemporary design
- / Retractable 1.5m power cord
- / Porcelain enamel firebox
- / Hinged chrome grill for easy reloading of charcoal

# FUSION™

## ELECTRIC IGNITION CHARCOAL BARBEQUE WITH PEDESTAL



1 Rotiscope Technology™ – Patent pending rotisserie system



2 Design patented rotisserie rod & Cliplock Forks™



3 Retractable rotisserie poles with adjustable heights and internal motor



4 Fast Flame Ignition System™ – Integrated 1800W electric element



5 Integrated retractable power cord (1.5m)



6 Weather / wind shield



7 Porcelain enamel firebox and charcoal tray



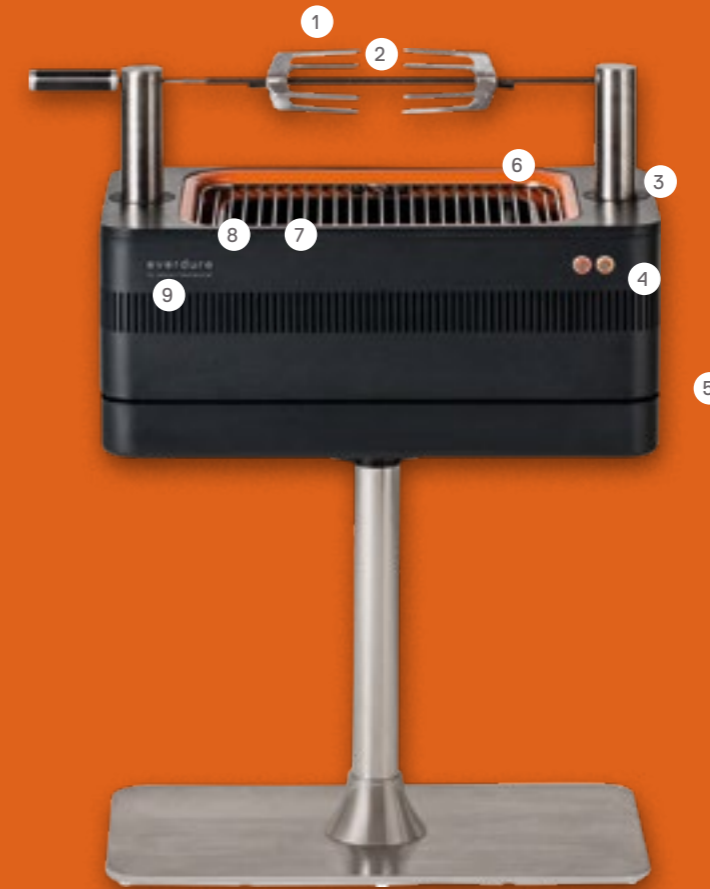
8 Hinged chrome grill for easy reloading of charcoal



9 Integrated storage solution for rod and Cliplock Forks™



10 Free premium, tailored cover included with your purchase



Limited **5YR** Warranty\*

# Heston's Ultimate Steak

## Guasacaca

- / 50g White onions, peeled and chopped
- / 230g Green peppers
- / 450g Ripe avocado, peeled and seeded
- / 10g Garlic cloves, peeled and chopped
- / 30g Parsley leaf
- / 80g White wine vinegar
- / 20g Coriander leaves
- / 6g Salt
- / 200g Olive oil

Combine all the ingredients together in the jug of a blender and blitz until smooth. Transfer to an airtight container until needed.

## Chimichurri

- / 50g Red jalapenos
- / 30g White wine vinegar
- / 30g Mint leaves
- / 10g Coriander leaves
- / 10g Basil leaves
- / 20g Tarragon leaves
- / 60g Flat leaf parsley
- / 5g Cloves garlic, peeled
- / 6g Salt
- / 120g Olive oil

Combine all of the ingredients in the jug of a blender and blitz until finely coarse consistency. Place in an airtight container and place in the fridge until needed.



## For the Steaks

Preheat the barbecue until it is very hot. Season the steak (ribeye) on both sides. Cook the steak, flipping it every 15 seconds. A 2cm steak will take about 2 minutes to reach medium-rare. Insert the probe into the thickest part of the flesh. The meat will need to be removed approximately 5 degrees before reaching the desired temperature. The steak will carry on cooking after it's removed. Place the meat on a cooling rack over a tray and allow to rest for 5 minutes before serving. This allows residual heat to finish the cooking, and lets the fibres relax, so that they hold on to more of their juices. Slice the steak against the grain and serve with the sauces from above.

# Grilled Sweetcorn

## For the sweetcorn

- / 100g Unsalted butter, softened
- / 10g Sweet smoked paprika
- / 4 Sweetcorn kebabs
- / 200g Manchego cheese, finely grated

In a bowl, mix the butter with the paprika until well combined. Place the sweetcorn in a pan with boiling salted water and cook for approximately 12 minutes or until cooked through. Remove the sweetcorn from the water and place on the BBQ and rotate while basting with the smoked paprika butter until golden colour on all sides.

Sprinkle some of the Manchego cheese on top and allow to slightly melt on the BBQ. Remove from the BBQ and serve with a little of the paprika butter on top.





# CUBE™

Now you can enjoy authentic charcoal cooking on the go, without the mess. The portable, CUBE™ is designed for impromptu barbecues away from home. With an integrated food-grade storage tray, preparation board and porcelain enamel firebox, it's easy to store, set up, cook and clean, while the chrome handles keep external heat to a minimum, making it easy to move while cooking.





All colours  
**£149**



Graphite  
HBCUBEGGB



Khaki  
HBCUBEKGB



Stone  
HBCUBESGB



Orange  
HBCUBE0GB

“The whole range has been designed from the ground up, with a focus on helping you show off your skills in style, wherever your imagination takes you.”

**Charcoal cooking on the go**

- / Portable
- / Porcelain enamel firebox
- / Cool-to-the-touch handles
- / Removable charcoal tray
- / Simple, integrated unit and accessories
- / Two safety latches
- / Available in four stylish, contemporary colours

# CUBE™

## PORTABLE CHARCOAL BARBEQUE

2<sup>yr</sup>  
Warranty\*



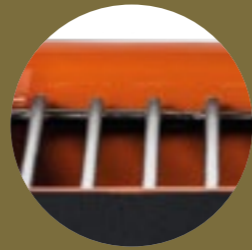
1 Integrated bamboo tray – food grade



2 2 safety latches



3 Removable chrome grill rack



4 Porcelain enamel firebox and charcoal tray



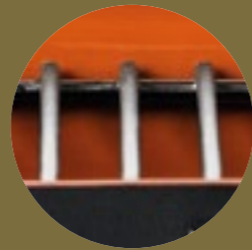
5 2 Cool to touch carry handles



6 Integrated storage tray – food grade



7 Built in heat protection shield



8 Easy to clean interiors



CHARCOAL RANGE

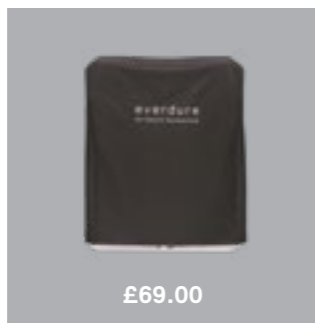
# Accessories

12<sup>MTH</sup>  
Warranty\*



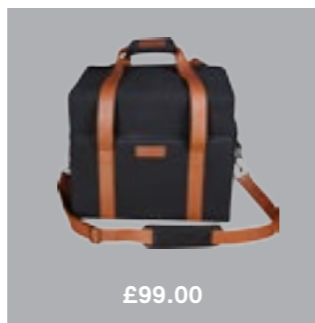
£99.00

HUB™ Cover



£69.00

FUSION™ Long Cover



£99.00

CUBE™ Travel Bag



£69.00

4K Cover



£69.00

Bamboo Table Top



£29.99

Chrome Warming Rack FUSION™



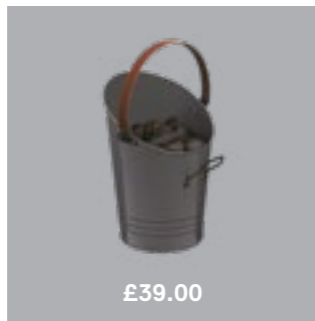
£39.99

Chrome Warming Rack HUB™



£39.00

Brush and Pan Set



£39.00

Coal Scuttle



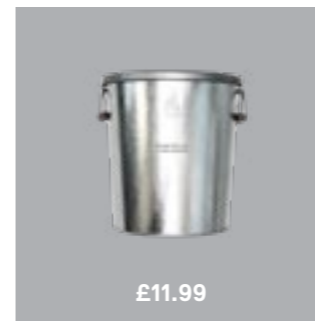
£49.99

Rotisserie Cage



£49.99

Rotisserie Tumbler



£11.99

Hot Coals Bin



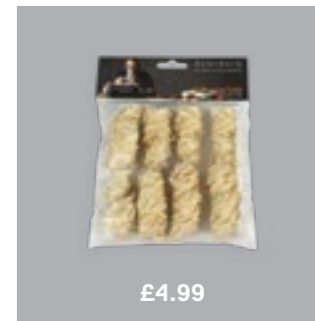
£19.99

Charcoal Woodchip Tongs



£9.99/17.99

Charcoal 2.5kg/5kg



£4.99

Charcoal Lighters



## GAS RANGE

Cooking on gas.  
Let nothing stand  
in your way.

For many people, gas barbeques are the go-to for outdoor cooking. Easy to use, and convenient, they're the focal point for get-togethers all over the world, even if many are a little lacking in the looks department. No one wants to be stuck looking at an ugly barbeque all year-round. These are the perfect union of function and form.

Two gas barbeques,  
high performers by design.

"I have total control over the flame gas flow in The Fat Duck kitchen. It makes all the difference. So I wanted to offer that power in my gas barbeques."





#### All the performance, none of the drama

If you're all about the convenience of gas cooking, you'll love the FORCE™ and FURNACE™, moving the power of modern kitchen appliances outside. Stylish, yet compact, they're designed to help you put on a great show, time after time.

#### Power and grace

Ready to cook in just 5 minutes, enjoy fast ignition with instant searing. There are no clunky dials to wrangle while slender contemporary taps put variable flame control at your fingertips.

#### Seamless design

Made from an easy-to-clean, die-cast aluminium body that won't rust, the integrated, flowing design is finished in a range of contemporary colours.

#### Convection cooking made simple

Thanks to the design of the high hood, it's easy to master the art of convection cooking. The rising heat bounces off the hood, creating a 360 degree circulation around the food, infusing some wonderful flavours.

#### Flexible grilling

With interchangeable cast-iron solid flat plates, and grill plates, you can easily adjust the set-up to suit your food. Grill plates also have integrated flame-tamers, eliminating flare ups.

## FURNACE™



## FORCE™



# FURNACE™

An epic gas barbeque that's the perfect union of power and grace. From sausages and roasts, to delicate scallops, it's got the muscle and versatility to handle all you throw at it.





All colours  
£699



Mint  
HBG3MGB

Orange  
HBG3OGB

Stone  
HBG3SGB

Graphite  
HBG3GGB

**The ultimate gas barbecue**

- / Extra large 2915cm<sup>2</sup> cooking area
- / 3 independently controlled high performance burners
- / Instant searing – ready to cook in 5 minutes
- / Up to 29MJ of power
- / Variable flame control
- / Slender, ergonomically designed taps with rotary ignition
- / Extra high hood for convection cooking
- / Flexibility to cook with hood up or down
- / Die-cast aluminium body and serveries to prevent rusting
- / Vitreous enamel coated hood and grill plates for easy cleaning
- / Tapered legs for stability, can be removed from stand for portability
- / Available in 4 contemporary colours

“The height and thickness of the hood makes it perfect for convection cooking. The heat will circulate 360 degrees inside, cooking the food and helping it absorb some delicious flavours.”

# FURNACE™

## 3 BURNER GAS BARBEQUE

Limited **5YR**  
Warranty\*



1 Flexibility to cook with hood up or down



2 Heat gauge



3 High hood for convection cooking (6kg turkey)



4 Super fast heat up with instant searing



5 Ergonomic taps with rotary ignition and variable heat control



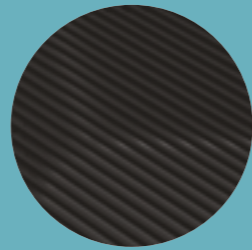
6 2 Lockable castors for ease of use



7 Rust proof construction (complete die cast aluminium barbeque including side serveries)



8 Space saving – drop down left servery



9 Matt vitreous enamel coated cast iron grill plates with integrated flame tamers



# Tuna Belly with Fennel and Lemon

- / 1 Tbsp coriander seeds
- / 1 Tbsp fennel seeds
- / 500g rock salt
- / zest of 2 lemons, finely grated on a microplane
- / 4 portions tuna belly (100g each)
- / 1 white onion
- / 1 Tbsp olive oil
- / Salt
- / 1 whole fennel bulb
- / lemon juice
- / freshly ground black pepper



Toast the coriander and fennel seeds in a hot, dry pan until fragrant. Remove from the heat. Set aside half a teaspoon of the toasted seeds to use as garnish. Combine the remaining seeds with the salt and lemon zest and mix well.

Preheat the teppanyaki grill on the Furnace BBQ.

Sprinkle half the salt mix along the back of the teppanyaki grill to make a salt bed approximately 1cm deep. Allow the temperature of the salt bed to reach 70°C and lay the pieces of tuna belly on top leaving a small gap in between each piece. Sprinkle the remaining salt mix on top, covering the tuna pieces completely. Leave to cook for 12 minutes. Check the temperature of the centre of the tuna belly using a probe thermometer. Once the core reads 45°C, remove the pieces from the salt, and brush off all visible salt and seeds. Season the tuna with a generous squeeze of lemon and garnish with the toasted seeds.

While the tuna is cooking, peel and slice the onion 2mm thick without separating the rings. Drizzle half the olive oil onto the front part of the teppanyaki grill and lay the onion slices on the grill, cooking until golden and caramelised. Remove and season with salt. Carefully shave the fennel using a mandolin 2mm thick and place in a bowl. Drizzle over the remaining olive oil and season with salt. Lay the fennel slices on the teppanyaki grill and cook until tender. Remove and add to the onions, seasoning with some lemon juice and freshly ground black pepper. Serve the grilled fennel and onion with the tuna.

# Blueberry Crumble (serves 4)

## For the puree

- / 1kg frozen wild berries
- / 40g unrefined golden caster sugar
- / ½ Tbsp finely-grated orange zest

## To finish the crumble

- / 50g blanched hazelnuts
- / 100g plain flour
- / ½ tsp ground cinnamon
- / 75g unsalted butter, diced
- / 75g Demerara sugar
- / 1 tsp sea salt flakes

## For the crumble

- / 200g reserved puree
- / 300g reserved crumble
- / blueberries, washed
- / ice cream, serve

To make the puree, combine the berries and sugar in a pan and bring to a boil over medium heat. Once boiling, remove the mixture from the heat and blitz until smooth using a food processor or hand blender. Pass through a fine sieve and stir in the zest. You will only require 200g of this puree for this recipe, so keep that amount aside in the fridge and portion the remaining to freeze.

For the crumble, preheat the oven to 150°C and spread the hazelnuts out on a baking tray. Roast for 10 minutes, shaking the tray several times. Set aside to cool slightly, then blitz or finely chop. Combine the flour and the cinnamon in a bowl. Add the small cubes of butter and mix by hand until the texture resembles coarse breadcrumbs. Fold in the hazelnut crumbs, Demerara sugar and salt so that the mixture comes together to form clumps. Place in the freezer for at least 1 hour.

Preheat the oven at 200°C and spread the mixture evenly out on a baking tray. Cook until golden brown, approximately 15 minutes. Allow to



cool to room temperature then store in an airtight container until needed.

To build the crumble, divide the fruit puree evenly between 4 oven-proof ramekins or mini cast-iron pots. Top with the blueberries and place the dishes on top of the grill of either a pre-heated Force of Furnace BBQ. Close the lid and cook for 2-3 minutes on a low heat to warm the fruit through. Add crumble and leave for 2 more minutes, then remove and garnish with a ball of your favourite ice cream.



# FORCE™

A versatile gas barbeque that's simple to use, and easy to love. Available in a range of stylish colours, it looks at home in any garden or on any balcony.





All colours  
**£599**



**The stylish everyday gas barbeque**

- / Large 2358cm<sup>2</sup> cooking area
- / 2 independently controlled high performance burners
- / Instant searing – ready to cook in 5 minutes
- / Up to 23.1MJ of power
- / Variable flame control
- / Slender, ergonomically designed taps with rotary ignition
- / Extra high hood for convection cooking
- / Flexibility to cook with hood up or down
- / Die-cast aluminium body and serveries to prevent rusting
- / Vitreous enamel coated hood and grill plates for easy cleaning
- / Tapered legs for stability, can be removed from stand for portability
- / Available in 4 contemporary colours

“We can’t talk style, without mentioning colour. Available in four contemporary shades, it makes it easy to match your barbeque to the colour palette of the rest of your home.”



# FORCE™

## 2 BURNER GAS BARBEQUE



1 Flexibility to cook with hood up or down



2 Heat gauge



3 High hood for convection cooking (6kg turkey)



4 Super fast heat up with instant searing



5 Ergonomic taps with rotary ignition and variable heat control



6 2 Lockable castors for ease of use



7 Rust proof construction (complete die cast aluminium barbecue including side serveries)



8 Space saving – drop down left servery



9 Matt vitreous enamel coated cast iron grill plates with integrated flame tamers



Limited **5YR**  
Warranty\*

GAS RANGE

# Accessories

12<sup>MTH</sup>  
Warranty\*



£79.00

FORCE™ Cover



£89.00

FURNACE™ Cover



£11.99

Dip Tray Liner (10pc)



£47.00

Flat Plate LR FURNACE™



£43.00

Grill Plate Centre FURNACE™



£47.00

Flat Plate Centre FURNACE™



£45.00

Grill Plate LR FORCE™



£49.00

Flat Plate LR FORCE™



£43.00

Grill Plate LR FURNACE™



£159.00

Teppanyaki Plate FURNACE™



£35.00

Roasting Rack



£29.00

Warming Rack



# PREP KITCHEN UNIT

Bring the indoor preparation space outdoors with the mobile preparation kitchen unit. Equipped with various separated compartments, be cleverly organized during your cook without leaving the side of the barbeque.



HBPk  
£899

Limited  
**5**YR  
Warranty\*

#### Cleverly organised

- / Food grade acacia wood cutting board surface
- / 2 x pull out black bins to separate recyclable/trash from organic waste
- / Bins located directly underneath chopping boards, to allow you to 'Chop & Drag' food waste into bin
- / Storage cabinet with hanging hooks
- / Matte finish on the unit body, with hanging hooks
- / 4 x lockable castor wheels
- / Brushed stainless steel handles
- / Pull-out drawer
- / Brushed stainless steel legs
- / Premium cover available

GENERAL

# Accessories

12<sup>MTH</sup>  
Warranty\*

Large



£34.99

Tongs



£29.99

Tweezers



£24.99

Spatula

Medium



£24.99

Tongs



£14.99

Tweezers



£14.99

Spatula



£24.99

Fork



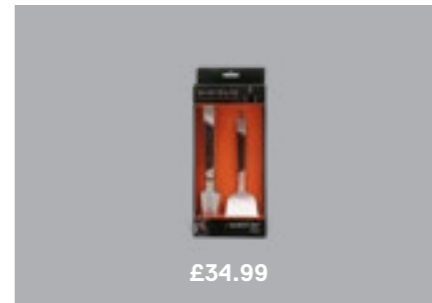
£19.99

Fish Turner



£74.99

Premium Tool Kit Long (3pc)



£34.99

Premium Tool Kit Medium (2pc)



£34.99

Roasting Rack

GENERAL

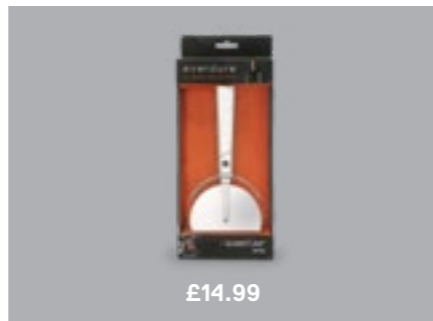
# Accessories

12<sup>TH</sup>  
M<sup>TH</sup>  
Warranty\*



£34.99

Pizza Peel



£14.99

Pizza Cutter



£69.00

Prep Kitchen Unit Cover



£10.99

Silicone Glove



£14.99

Multi-Purpose Cleaning Brush



£19.99

Premium Silicone Basting Brush



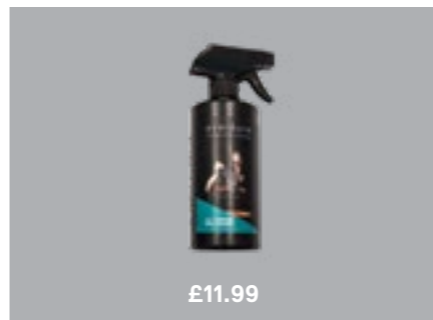
£35.00

Premium Apron



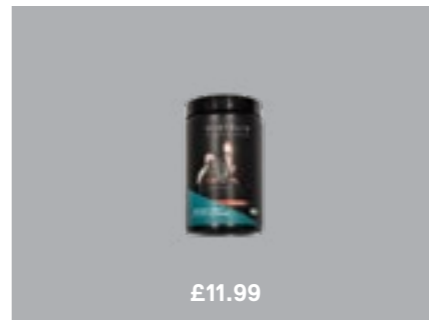
£19.00

Leather Gloves L/XL & S/M



£11.99

Organic Cleaning Spray



£11.99

Organic Cleaning Powder



# everdure

by heston blumenthal

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\* See website for full warranty conditions.