



Gasthof zum goldenen Kreuz

Outback Barbecues
Outback House
Glenfin Road
Ballybofey
Co. Donegal
Irland



Barbecue test on the Outback Legend

Hello Mona,

The first test on the Outback Legend was an immediate success! Finally, Christoph and I had the time to test your barbecue and herewith our very own recipe for it:

Prepare one large shoulder of veal (approximately 2.5 Kgs) and marinate it with thyme, rosemary, black pepper, and cold pressed rapeseed oil. The shoulder needs to be bound and skewered for the Outback barbecue. Remove the grills so that they don't hinder the rotisserie action. Set the back burner on the minimum temperature. To create an air inlet, remove the warming rack from the hood position, turn it headfirst so that the two outside prongs are directly above the space between the control panel and the grills. Then simply slot into place. This way, the hood does not fully close, therefore providing the stabilised heat required for rotisserie cooking. The shoulder is ready after 5 hours cooking at 150 °C hood temperature, and 73 °C core temperature. During cooking, occasionally apply salted rapeseed oil.

The Outback barbecue is easy to use, looks great, and is simple to clean due to so many stainless steel components. Tip: to reduce cleaning of the burners, place an aluminium tray over them, which can then be disposed of afterwards.

One point we would make, is that we think that the castors should be a little stronger, given that rolling a barbecue over a lawn generally requires bigger wheels.

A combination with teppanyaki would also be nice. Can a griddle be optionally bought?

Altogether we really like the overall quality of the entire barbecue. It is classy, has very good specifications, is stable and promises, in consequence, to be long lasting. For me, the Legend is the barbecuing equivalent of the Rolls Royce!

Best regards from Frauenfeld,

Beat Jost and Christoph Komarnicki
Beat Jost and Christoph Komarnicki

**Barbecue World Champion 2002
Barbecue Vice Champion 2004
Barbecue World Champion Beef 2002/ 2004
Barbecue World Champion Chicken 2002**

HAUS MIT HISTORISCHER VERGANGENHEIT
FRAUENFELD

19. August 2009

RESTAURANT
SPEZIALITÄTENSTÜBLI

4 SÄLE FÜR
10 BIS 120 PERSONEN
2 SITZUNGSZIMMER
390 GRATIS-PARKPLÄTZE

ZÜRCHERSTRASSE 134
8500 FRAUENFELD

TELEFON 052 725 01 10
TELEFAX 052 725 01 20

www.goldeneskreuz.ch
E-MAIL:
beat.jost@goldeneskreuz.ch



stainless steel
gas

Edelstahlkochfläche –
rostfrei und hygienisch

Grillkörper und –haube
aus gebürstetem Edelstahl

Verchromte Wärmeablage
schafft mehr Platz fürs Grillen

Hinterer Brenner für verbesserte
Hitzeverteilung beim Grillen am Spieß

Einfache Handhabe mit der
elektronische Zündung

Rohrförmige Brenner aus Edelstahl

Seitlicher Brenner & Seitenablage

Aromaträgersystem aus Edelstahl

Feststellbare Räder

