

Chicken Wings with Blue Cheese or BBQ Sauce



Ingredients

- 4 Chicken Wings
- BBQ or Blue Cheese Sauce

Method

- Place 4 Chicken Wings in a microwaveable tub and add 20g of BBQ sauce and shake.
- Put in the microwave for 1min 50sec.
- Once done, transfer the wings on a side plate and put in the Merrychef for a further 2mins.
- Probe the wings to make sure they are cooked (75 degrees and above)
- Once cooked, carefully remove the wings from the Merrychef using the tray provided and put the wings on a fresh small plate with 50g ramekin of either BBQ or Blue Cheese sauce

4 Chicken Goujons with BBQ Dip



Ingredients

- 4 Chicken Goujons
- BBQ Sauce

Method

- Put 4 Goujons in the middle (meat) fryer for 5-6mins
- Probe the goujons to make sure they are cooked (75 degrees and above)
- Once cooked, using the tong provided, put the goujons on a small plate with 50g ramekin of BBQ sauce

6 Sweet & Sour Chicken Balls



Ingredients

- 6 Chicken Balls
- Sweet & Sour Sauce

Method

- Put 6 chicken ball in the middle (meat) fryer for 7-8mins
- Probe chicken balls to make sure they are cooked (75 degrees and above)
- Once cooked, using the tong provided, put chicken balls on a small plate with 50g ramekin of sweet & sour sauce

4 Halloumi Fries with Sweet Chilli Dip



Ingredients

- 4 Halloumi Fries
- Sweet Chilli Sauce

Method

- Put 4 halloumi fries in the right hand fryer for 2mins
- Once golden, using the tong provided, put halloumi fries on a small plate with a 30g ramekin of sweet chilli sauce

Cheese and Bacon Garlic Ciabatta



Ingredients

- 2 Garlic ciabatta
- Grated Cheese
- 1 Back Bacon

Method

- Put 2 slices of ciabatta on a large round plate
- Slice 1 back bacon into pieces and spread evenly between the 4 garlic bread
- Put 15g grated cheddar cheese on each garlic bread and put in the merrychef for 1min
- Once cooked, carefully remove the garlic bread from the Merrychef using the tray provided and put on the chargrill for 10secs
- Using the tong provided, remove the garlic bread from the chargrill and put on a large round plate and cut each slice in half

Small Bowl of Nachos



Ingredients

- Tortilla Chips
- Cheese Sauce
- Grated Cheddar Cheese
- Jalapenos
- Salsa
- Soured Cream
- Guacamole

Method

- Spread 1/4 of a Nacho's bag across the dish
- Evenly sprinkle 1 small Paper Ramekin of Cheddar across the Nachos
- Cook in the Merry Chef under setting ? or until Cheese has melted and Nachos are starting to turn brown on the edges
- Once cooked sprinkle small amount of Cheddar Cheese over Nachos
- Squeeze american cheese sauce over Nachos
- Place a Desert Spoon of Guacamole, Sour Cream & Salsa over Nachos
- Spread 5 slices of jalapenos across the Nacho's and Serve

Garlic Ciabatta with Cheese and without



Ingredients

- 2 Garlic ciabatta
- Grated Cheese

Method

- Put 2 slices of garlic ciabatta on a large round plate
- Put 15g grated cheddar cheese on each garlic ciabatta
- Put in the merrychef for 1min
- Once cooked, carefully remove the garlic bread from the Merrychef using the tray provided and put on the chargrill for 10 seconds
- Using the tong provided, remove the garlic bread from the chargrill and put on a large round plate and cut each slice in half

Garlic Bread without cheese is the same as above without the cheese

Mac & Cheese Bites



Ingredients

- 6 Mac & Cheese Bites

Method

- Place 6 mac & cheese bites in the veg fryer for 4 mins until golden brown

Once cooked, neatly place mac & cheese bites on a side plate and serve